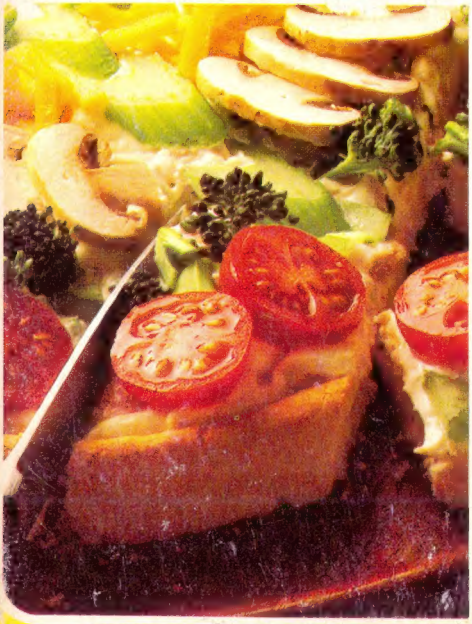
50 Years

Betty Crocker's

Creative Recipes

with Bisquick®



Dear Friend,

Welcome to today's world of Bisquick® baking mix!

The creation of Bisquick in 1930 marked the beginning of a new era in home baking. It was America's first biscuit mix, introduced at a time when convenience mixes were unknown. With Bisquick, consumers could prepare delicious, flaky-rich biscuits anytime, quickly and easily.

Today the yellow and blue Bisquick box is a familiar sight in kitchens throughout the country. Consumers still prepare hot, homemade biscuits with Bisquick, but they also have discovered many other creative ways to use this versatile baking mix.

With this 50th anniversary cookbook, we share with you some of our favorite Bisquick recipes. We hope you will enjoy the variety of ideas as well as the wholesome good eating of foods made with Bisquick.

Cordially,

Betty Crocker

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Pictured on cover: Top, Cheeseburger Pie; left, Creamy Tuna Garden Wedges; right, Double-frosted Brownies and Banana-Spice Bars

First Bisquick package

SCIENCE'S MOST THRILLING FOOD INVENTION!
Makes Anybody a Perfect Biscuit Maker!
Simply Add Water or Milk to Bisquick
BISQUICK

An early Bisquick ad

First recipe booklet, 1933

BISQUICK.®. . .
A Whole World of Baking in a Box

The year. . .1930. America had developed its own tradition of hearty, home-baked foods. But until Bisquick was created, there were no products to make this home baking faster and easier. As America's first biscuit mix, Bisquick offered a "whole world of baking in a box."

The idea of a biscuit mix for consumers was conceived by Carl Smith, sales executive for General Mills, Inc. While dining aboard a train, Smith was surprised to be served fresh-baked biscuits, even though it was well past the usual meal hour. The train's chef revealed to Smith his own ready-made biscuit mix, which he stored in the icebox.

Creating a Biscuit Mix for Consumers

Back at General Mills, Smith told others about the "biscuit mix." The company's chief chemist began developing such a mix for consumers, but it was no easy task. The shortening must remain fresh. The leavening must retain its power. And the blend of shortening, leavening and flour must be tolerant to consumers' varied preparation skills and techniques, yet make biscuits as good as — or better than — the best homemade ones.

Within a year after the introduction of Bisquick, there were 95 additional biscuit mixes available. Only six were being manufactured the following year.

More Than a Biscuit Mix

Consumers throughout the country soon discovered that a wide variety of foods could be made from Bisquick. The earliest Bisquick recipe booklet, produced in 1933, drew 731,000 consumer requests.

Advertisements during the 1950s promoted Bisquick as the 12-IN-1 Mix, the mix that

could make pancakes, dumplings, coffee cake, meat pie, waffles, shortcake, cookies, upside-down cake, nut bread, muffins and velvet crumb cake as well as biscuits. During the late 1950s, recipe booklets were offered free in supermarkets, packed in Bisquick boxes and inserted in major national magazines, such as Coronet, Ladies' Home Journal *and* Saturday Evening Post. *During a three-year period, some 34 million of these booklets were distributed to consumers.*

Cookbooks for Creative Baking

The first major Bisquick cookbook was developed in the early 1960s. Then in 1965, Bisquick was reformulated to produce biscuits — and other baked goods — that were fluffier, higher in volume, whiter in color and richer tasting. A revised cookbook, So Quick with New Bisquick, *featured recipes created especially for the new and improved Bisquick.*

Betty Crocker's Bisquick Cookbook *of 1971 introduced a new and simplified 1-2-3 step method for Bisquick baking. Additional chapters for this looseleaf cookbook were packed in boxes of Bisquick.*

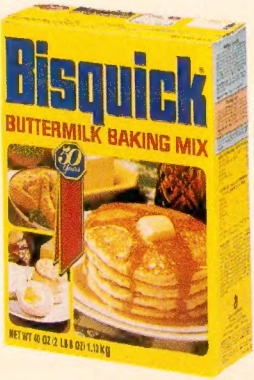
Fifty Years of Leadership

Throughout its first 50 years, Bisquick has remained the world's leading biscuit mix. At the same time, however, home economists in the Betty Crocker Kitchens have continued to offer consumers more new and creative ways to use Bisquick.

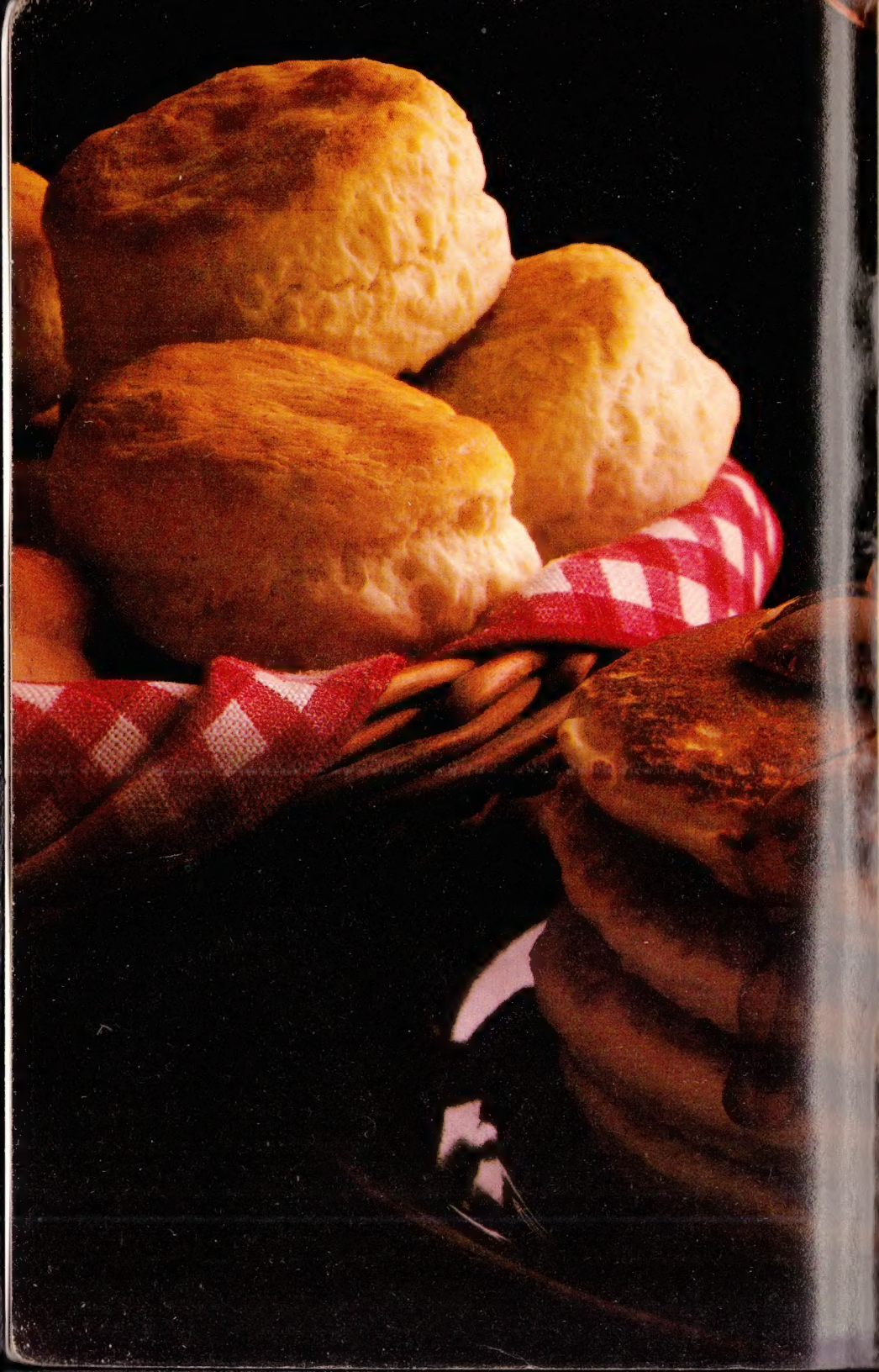
This 50th anniversary cookbook salutes the great versatility of Bisquick — a basic mix for everyday favorites like biscuits and pancakes, and the beginning of many delicious dishes for every course of the meal, for all occasions.

Bisquick advertising, 1950s

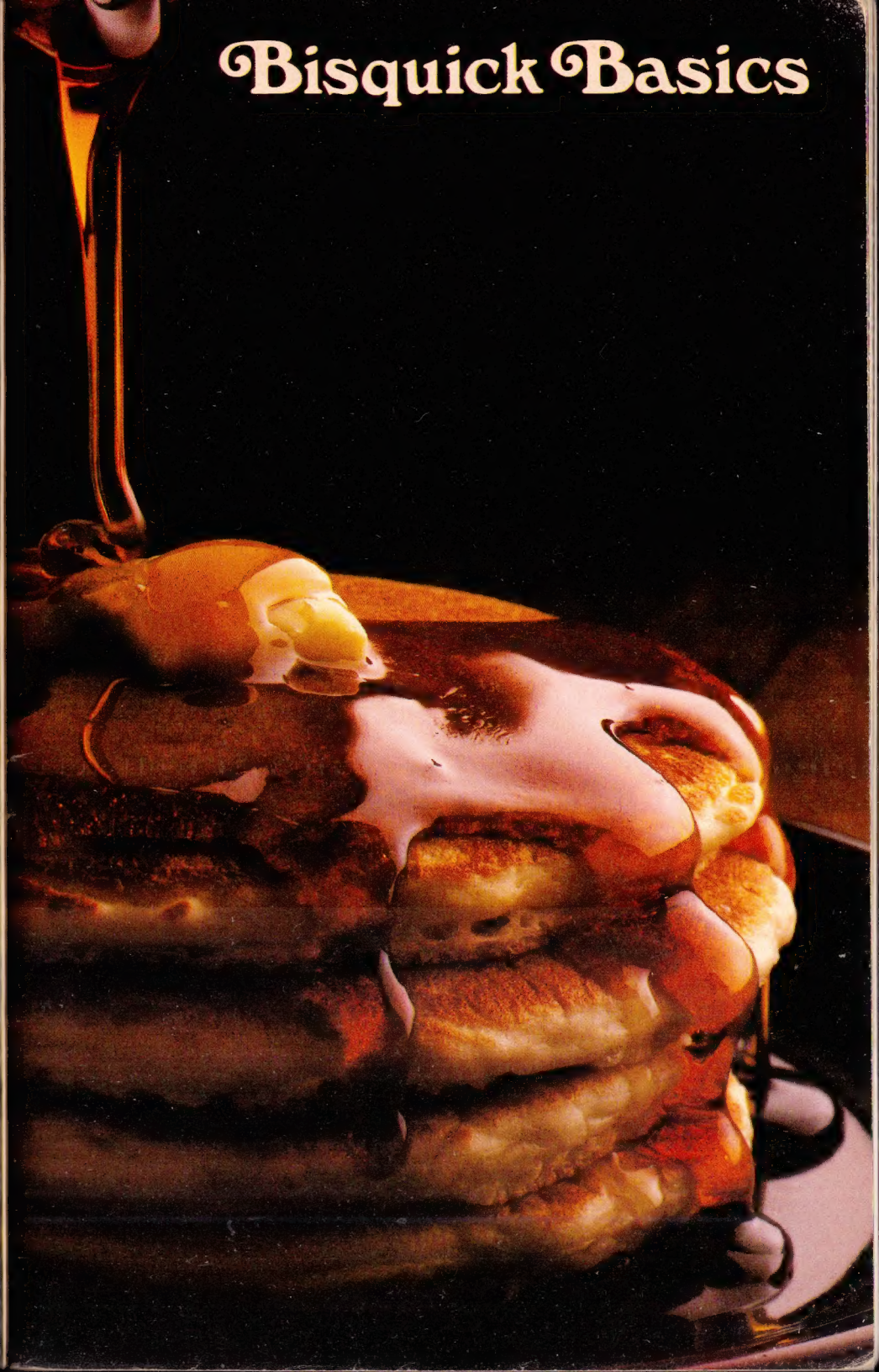
Bisquick cookbook, 1965



50th Anniversary package, 1980



Bisquick Basics



Shape dough into ball on cloth-covered board well-dusted with baking mix. To knead, fold dough toward you. Press and push it away with heel of hand, using quick, short rocking motions.

Roll dough with stockinet-covered rolling pin to ½ inch thickness. Use dough rolling sticks or measure height of dough with a ruler.

ROLLED BISCUITS

(pictured on page 4)

Heat oven to 450°. Mix 2 cups Bisquick baking mix and ⅔ cup milk until soft dough forms; beat vigorously 30 seconds. If dough is too sticky, gradually mix in enough baking mix (up to ¼ cup) to make dough easy to handle. Turn onto cloth-covered board well dusted with baking mix. Gently roll in baking mix to coat; shape into ball. Knead 10 times. Roll ½ inch thick. Cut with 2-inch biscuit cutter dipped in baking mix. Bake on ungreased cookie sheet until golden brown, 8 to 10 minutes. 10 to 12 biscuits.

Water Recipe: Mix 2⅓ cups baking mix and ⅔ cup cold water until soft dough forms; beat vigorously 30 seconds. Turn onto cloth-covered board well dusted with baking mix. Continue as directed.

Drop Biscuits: After beating, drop by spoonfuls onto ungreased cookie sheet.

High Altitude Directions (3500 to 6500 feet): Heat oven to 475°.

Dip biscuit cutter in baking mix before cutting each biscuit. Cut with a firm, downward motion; do not twist cutter. Gather scraps of dough and reroll.

PANCAKES

(pictured on page 5)

2 *cups Bisquick baking mix*
2 *eggs*
1 *cup milk*

Beat all ingredients with hand beater until smooth. For each pancake, pour scant ¼ cup batter onto hot griddle. (Grease griddle if necessary.) Cook until pancakes are dry around edges. Turn; cook other sides until golden brown. About 13 pancakes.

Thinner Pancakes: Use 1 egg and 1½ cups milk.

To Freeze: Stack cooled pancakes between waxed paper. Wrap in aluminum foil and freeze. To heat, unwrap pancakes and remove waxed paper. Heat on ungreased cookie sheet in 400° oven until hot, 5 to 7 minutes.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

WAFFLES

2 *cups Bisquick baking mix*
2 *tablespoons vegetable oil*
1 *egg*
1⅓ *cups milk*

Beat all ingredients with hand beater until smooth. Pour batter from cup or pitcher onto center of hot waffle iron. Bake until steaming stops. Remove waffle carefully. Three 9-inch waffles.

To Freeze: Stack cooled waffles between waxed paper. Wrap in aluminum foil and freeze. To heat, unwrap waffles and remove waxed paper. Heat on ungreased cookie sheet in 400° oven until hot, 8 to 10 minutes.

High Altitude Directions (3500 to 6500 feet): Decrease baking mix to 1⅔ cups; add ⅓ cup Gold Medal® all-purpose flour.

CREPES

1 *cup Bisquick baking mix*
2 *eggs*
¾ *cup milk*

Lightly grease 6- or 7-inch skillet; heat until hot. Beat all ingredients with hand beater until smooth. For each crepe, pour 2 tablespoons batter into skillet; rotate skillet until batter covers bottom. Cook until golden brown. Gently loosen edge with metal spatula; turn and cook other side until golden brown. Stack crepes, placing paper towel between each. Keep crepes covered to prevent them from drying out. About 1 dozen crepes.

To Refrigerate: Stack 6 cooled crepes between paper towels or waxed paper. Wrap in aluminum foil and refrigerate no longer than 2 days. Heat wrapped stacks of crepes in 350° oven until hot, about 10 minutes.

To Freeze: Stack 6 cooled crepes between paper towels or waxed paper. Wrap in aluminum foil, label and freeze no longer than 3 months. Thaw wrapped crepes at room temperature about 1 hour. Heat thawed wrapped crepes in 350° oven until hot, about 15 minutes.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

DUMPLINGS

Mix 2 cups Bisquick baking mix and ⅔ cup milk until soft dough forms. Drop by spoonfuls onto hot meat or vegetables in boiling stew (do not drop directly onto liquid). Cook uncovered over low heat 10 minutes. Cover and cook 10 minutes longer. 10 to 12 dumplings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

COFFEE CAKE

2 *cups Bisquick baking mix*
2 *tablespoons sugar*
1 *egg*
⅔ *cup cold water or milk*
Streusel Topping (below)

Heat oven to 400°. Grease round pan, 9×1½ inches. Mix all ingredients except Streusel Topping; beat vigorously 30 seconds. Spread in pan. Sprinkle with topping. Bake until wooden pick inserted in center comes out clean, 20 to 25 minutes. Serve warm. 8 servings.

Streusel Topping

Cut 2 tablespoons firm margarine or butter into ⅓ cup Bisquick baking mix, ⅓ cup packed brown sugar and ½ teaspoon ground cinnamon until crumbly.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°.

SHORTCAKES

2⅓ *cups Bisquick baking mix*
3 *tablespoons sugar*
3 *tablespoons margarine or butter, melted*
½ *cup milk*

Heat oven to 425°. Mix all ingredients until soft dough forms. Gently smooth dough into ball on lightly floured cloth-covered board. Knead 8 to 10 times. Roll dough ½ inch thick. Cut with floured 3-inch cutter. Bake on ungreased cookie sheet until golden brown, 10 to 12 minutes. 6 shortcakes.

Drop Shortcakes: Do not knead dough. Drop by rounded tablespoonfuls onto ungreased cookie sheet. Bake 10 to 12 minutes. 6 to 8 shortcakes.

Pan Shortcake: Do not knead dough. Spread in ungreased round pan, 8×1½ inches, or square pan, 8×8×2 inches. Bake 15 to 20 minutes. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. For Pan Shortcake, use round pan, 9×1½ inches, or square pan, 9×9×2 inches. Bake round layer about 15 minutes, square layer 10 to 12 minutes.

PIE SHELL

1 *cup Bisquick baking mix*
¼ *cup margarine or butter, softened*
2 *tablespoons boiling water*

Heat oven to 450°. Mix baking mix and margarine in small bowl. Add boiling water; stir vigorously until very soft dough forms. Press dough firmly with floured hands in pie plate, 9 × 1¼ inches, bringing dough onto rim of plate. Flute if desired. Bake until light brown, 8 to 10 minutes; cool.

Chocolate Pie Shell: Mix in ¼ cup cocoa and 2 tablespoons sugar. Increase boiling water to 3 tablespoons. Continue as directed except — bake until set, 8 to 10 minutes; cool.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

MUFFINS

2 *cups Bisquick baking mix*
2 *tablespoons sugar*
1 *egg*
⅔ *cup water or milk*

Heat oven to 400°. Grease bottoms only of 12 muffin cups, 2½ × 1¼ inches, or line with paper baking cups. Mix all ingredients; beat vigorously 30 seconds. Fill muffin cups about ⅔ full. Bake until golden brown, about 15 minutes. 1 dozen muffins.

Sweeter Muffins: Increase sugar to ¼ cup and add 2 tablespoons vegetable oil or shortening, melted.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°.

Shape pastry into ball in center of pie plate. Pat pastry firmly and evenly on bottom and side of plate, bringing pastry onto the rim.

To flute, place index finger on inside of pastry rim, thumb and index finger on outside; pinch pastry into V-shape. Or, press pastry onto rim with tines of fork.

Appetizers ~ Snacks

PIZZA ROUNDS

(pictured on previous page, center)

2 *cups Bisquick baking mix*
½ *cup cold water*
1 *can (6 ounces) tomato paste*
2 *tablespoons finely chopped onion*
2 *tablespoons finely chopped green pepper*
2 *packages (3½ ounces each) sliced pepperoni*
1½ *cups shredded mozzarella cheese*

Heat oven to 450°. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth into ball on floured cloth-covered board. Knead 5 times. Roll dough ¼ inch thick. Cut with floured 1½-inch biscuit cutter. Bake on ungreased cookie sheet until golden brown, about 8 minutes. Cool; split biscuits.

Mix tomato paste, onion and green pepper; spread over split sides of biscuit halves. Top each with pepperoni slice and sprinkle with mozzarella cheese. Garnish each with slice of pimiento-stuffed or ripe olive if desired. Place on cookie sheet. Set oven control to broil and/or 550°. Broil with tops 2 to 3 inches from heat until cheese is melted, about 1 minute. About 7 dozen appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 475°. Bake biscuits 6 to 8 minutes.

MINI QUICHES

(pictured on previous page, right)

1¼ *cups Bisquick baking mix*
¼ *cup margarine or butter, softened*
2 *tablespoons boiling water*
6 *slices bacon, crisply fried and crumbled*
½ *cup half-and-half*
1 *egg*
2 *tablespoons thinly sliced green onions*
¼ *teaspoon salt*
¼ *teaspoon cayenne pepper*
½ *cup shredded Swiss cheese*

Heat oven to 375°. Generously grease 24 small muffin cups, 1¾ × 1 inch. Mix baking mix and margarine. Add boiling water; stir vigorously until soft dough forms. Press rounded teaspoonful of dough on bottom and up side of each muffin cup.

Divide bacon evenly among muffin cups. Beat half-and-half and egg; stir in onions, salt and cayenne pepper. Spoon 1½ teaspoons into each muffin cup; sprinkle cheese over tops. Bake until edges are golden brown and centers are set, about 20 minutes. Refrigerate any remaining appetizers. 24 appetizers.

High Altitude Directions (3500 to 6500 feet) No adjustments are necessary.

MUSHROOM-CHEESE APPETIZERS

(pictured on previous page, left)

2 *cups Bisquick baking mix*
½ *cup cold water*
¼ *pound bulk pork sausage*
¼ *cup finely chopped green onions*
¾ *cup mayonnaise or salad dressing*
35 *medium mushrooms (about 1 pound)*
2 *cups shredded Cheddar cheese (about 8 ounces)*
Paprika

Heat oven to 350°. Grease rectangular pan, 13 × 9 × 2 inches. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Press in pan with floured hands. Cook and stir sausage in skillet until brown; drain. Mix sausage, onions and mayonnaise. Remove stems from mushrooms. Finely chop stems; stir into sausage mixture. Fill mushroom caps with mushroom-sausage mixture. Place mushrooms in rows on dough in pan; sprinkle with cheese and paprika. Cover pan loosely with aluminum foil. Bake 20 minutes; remove foil. Bake until cheese is bubbly, 5 to 10 minutes. Let stand 15 minutes before cutting. Refrigerate any remaining appetizers. 35 appetizers.

High Altitude Directions (3500 to 6500 feet) Heat oven to 375°.

CREAMY TUNA GARDEN WEDGES

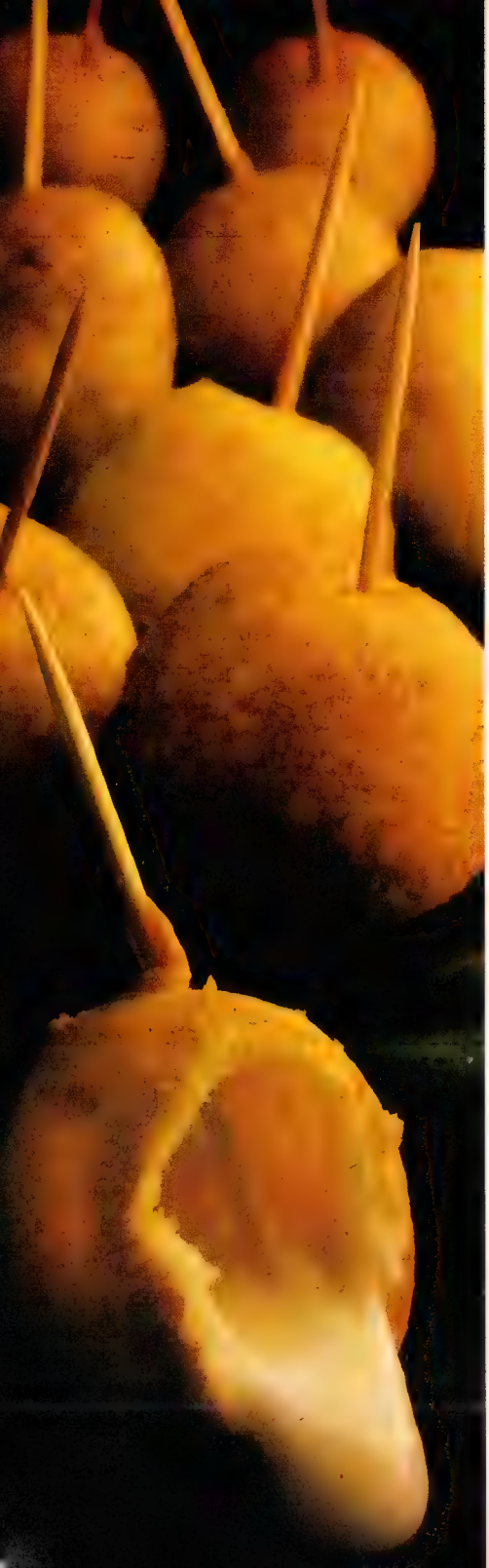
2 cups Bisquick baking mix
½ cup cold water
1 package (8 ounces) cream cheese, softened
½ cup mayonnaise or salad dressing
½ cup sliced green onions
2 teaspoons prepared horseradish
⅛ teaspoon red pepper sauce
1 can (6½ ounces) tuna, drained
2 medium stalks celery, cut diagonally into ¼-inch slices
Assorted fresh vegetables (sliced mushrooms, cherry tomato halves, chopped broccoli)
Shredded cheese

Heat oven to 450°. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Pat dough in ungreased 12-inch pizza pan with floured hands, forming ½-inch rim. Bake until crust is light brown, about 10 minutes. Cool 10 minutes.

Mix cream cheese, mayonnaise, onions, horseradish, pepper sauce and tuna; spread evenly over crust. Divide dough into 6 wedges with celery slices. Top wedges with vegetables and cheese. Cover and refrigerate at least 1 hour. Cut into bite-size pieces or serve with small knife and let guests cut their own. Refrigerate any remaining appetizer.

High Altitude Directions (3500 to 6500 feet): Heat oven to 475°. Use *boiling* water to make dough.

Creamy Tuna Garden Wedges



FRIED CHEESE MELTAWAYS

Vegetable oil
1 *cup Bisquick baking mix*
½ *cup milk*
1 *egg*
1 *pound Monterey Jack, Cheddar, American, Swiss or mozzarella cheese, cut into ¾-inch cubes*
Bisquick baking mix

Heat oil (2 inches) in deep-fat fryer to 375°. Beat 1 cup baking mix, the milk and egg with hand beater until smooth. Coat cheese cubes lightly with baking mix. Insert a round wooden pick in each cheese cube; dip into batter, covering cheese completely. Fry several cubes at a time, turning carefully, until golden brown, 1 to 2 minutes; drain on paper towels. About 45 appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oil to 360°. Stir 2 tablespoons Gold Medal all-purpose flour into baking mix.

CLAM FRITTERS WITH MUSTARD SAUCE

Vegetable oil
1½ *cups Bisquick baking mix*
⅓ *cup grated Parmesan cheese*
⅓ *cup finely chopped green onions*
2 *cans (6½ ounces each) minced clams, drained (reserve ⅓ cup liquid)*
1 *egg*
2 *teaspoons Worcestershire sauce*
Mustard Sauce (below)

Heat oil (3 to 4 inches) in deep-fat fryer to 375°. Mix baking mix, cheese, onions, clams, reserved clam liquid, the egg and Worcestershire sauce just until blended. Drop by rounded teaspoonfuls into hot oil. Fry until golden brown on all sides, 1½ to 2 minutes; drain on paper towels. Serve with Mustard Sauce. About 3 dozen appetizers.

Mustard Sauce
Mix ½ cup dairy sour cream, 2 tablespoons Dijon-style mustard and 1 teaspoon lemon juice.

High Altitude Directions (3500 to 6500 feet): Heat oil to 360°. Decrease baking mix to 1¼ cups; add ¼ cup Gold Medal all-purpose flour.

CHILI-CHEESE ROUNDS

1 *can (16 ounces) refried beans*
¼ *cup finely chopped onion*
1 *teaspoon red pepper sauce*
2 *cups Bisquick baking mix*
1 *cup dairy sour cream*
1 *can (4 ounces) whole green chilies, drained, seeded and chopped*
1 *cup shredded Monterey Jack cheese (about 4 ounces)*

Heat oven to 400°. Mix beans, onion and pepper sauce; reserve. Mix baking mix and sour cream until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 20 times. Roll dough ¼ inch thick. Cut with floured 2-inch cutter. Place on ungreased cookie sheet. Press a deep indentation about 1½ inches in diameter in center of each round with floured hands. Fill each with generous teaspoon of bean mixture; spread within indentation. Top each with chilies and cheese. Bake until light brown, 10 to 12 minutes. About 30 appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°.

RICOTTA TURNOVERS

1 *cup ricotta cheese*
½ *cup shredded mozzarella cheese*
¼ *cup grated Parmesan cheese*
1 *tablespoon snipped parsley*
1 *package (3 ounces) cream cheese*
¼ *cup firm margarine or butter*
2 *cups Bisquick baking mix*
⅓ *cup milk*
2 *tablespoons margarine or butter, melted*

Heat oven to 425°. Mix ricotta, mozzarella and Parmesan cheeses and the parsley; reserve. Cut cream cheese and ¼ cup margarine into baking mix with pastry blender until mixture resembles small peas. Stir in milk. Turn dough onto lightly floured cloth-covered board. Knead 10 times. Roll dough ⅛ inch thick; cut into 3-inch rounds. Spoon heaping teaspoonful of cheese mixture onto center of each round. Fold dough into halves; press edges with floured fork to seal. Brush tops with melted margarine. Bake on ungreased cookie sheet until golden brown, 10 to 15 minutes. Refrigerate any remaining appetizers. About 2 dozen appetizers.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

Chili-Cheese Rounds

Blue Cheese Snacks

BLUE CHEESE SNACKS

1 *cup Bisquick baking mix*
¼ *cup cold water*
¼ *cup crumbled blue cheese*
2 *tablespoons margarine or butter, melted*
1 *tablespoon snipped parsley*

Heat oven to 450°. Mix baking mix, water and cheese until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough ½ inch thick. Cut with floured 2-inch biscuit cutter. Cut each round into fourths. Place wedges in ungreased square pan, 9×9×2 inches. Mix margarine and parsley; spoon over wedges. Sprinkle with paprika if desired. Bake until light brown, 10 to 12 minutes. 2 dozen appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 475°.

Olive Balls

OLIVE BALLS

1 *cup shredded Cheddar cheese (about 4 ounces)*
¼ *cup margarine or butter, softened*
¼ *teaspoon Worcestershire sauce*
1 *cup Bisquick baking mix*
1 *jar (5 ounces) pimiento-stuffed olives*

Heat oven to 400°. Mix cheese, margarine and Worcestershire sauce; mix in baking mix until dough forms (work with hands if necessary). Pat olives completely dry on paper towel. Shape 1 teaspoon dough around each olive. Bake on lightly greased cookie sheet until light golden brown, about 10 minutes. About 45 appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Decrease baking mix to ¾ cup; add ¼ cup Gold Medal all-purpose flour.

Beer-Cheese Bites *Onion Twists*

BEER-CHEESE BITES

2 *cups Bisquick baking mix*
½ *cup shredded Cheddar cheese*
½ *cup beer*
2 *tablespoons margarine or butter, melted*
Sesame seed or poppy seed

Heat oven to 450°. Mix baking mix, cheese and beer until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 16×10 inches. Cut into 2-inch squares; cut squares diagonally into halves. Spread with melted margarine; sprinkle with sesame seed. Separate and place on ungreased cookie sheets. Bake until brown, about 8 minutes. 80 appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 475°. Bake about 7 minutes.

ONION TWISTS

2¼ *cups Bisquick baking mix*
⅔ *cup milk*
1 *tablespoon onion powder*
2 *tablespoons vegetable oil*
1 *egg, beaten*
Coarse salt

Heat oven to 425°. Mix baking mix, milk, onion powder and oil; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Divide dough into 32 equal parts. Roll each part into pencil-like strip, about 12 inches long. Twist into pretzel shape on ungreased cookie sheet. Brush all twists with egg; sprinkle with salt. Bake until golden brown, about 10 minutes. 32 appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Decrease baking mix to 1¾ cups; add ½ cup Gold Medal all-purpose flour. Bake about 8 minutes.

Zucchini Appetizers

ZUCCHINI APPETIZERS

3 *cups thinly sliced unpared zucchini (about 4 small)*
1 *cup Bisquick baking mix*
½ *cup grated Parmesan cheese*
½ *cup finely chopped onion*
2 *tablespoons snipped parsley*
½ *teaspoon salt*
½ *teaspoon seasoned salt*
½ *teaspoon dried marjoram or oregano leaves*
Dash of pepper
1 *clove garlic, finely chopped*
½ *cup vegetable oil*
4 *eggs, slightly beaten*

Heat oven to 350°. Grease rectangular pan, 13×9×2 inches. Mix all ingredients; spread in pan. Bake until golden brown, about 25 minutes. Cut into rectangles, about 2×1 inch. Refrigerate any remaining appetizers. 4 dozen appetizers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°.

Sausage Roll-ups

SAUSAGE ROLL-UPS

2 *cups Bisquick baking mix*
½ *cup cold water*
2 *tablespoons margarine or butter, softened*
⅓ *cup grated Parmesan cheese*
2 *teaspoons Italian seasoning*
15 *brown-and-serve sausage links*

Heat oven to 400°. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 15×9 inches. Brush with margarine. Mix cheese and Italian seasoning; sprinkle over dough. Cut dough into fifteen 3-inch squares. Place a sausage on each square. Roll up; pinch edge of dough to seal. Cut each roll into 3 pieces. Place pieces, seam sides down, on ungreased cookie sheet. Bake until golden brown, about 15 minutes. 45 appetizers.

High Altitude Directions (3500 to 6500 feet): Use *boiling* water to make dough.

Chili Quiche Appetizers *Cheese-Sesame Snacks*

CHILI QUICHE APPETIZERS

- 1 *can (4 ounces) whole green chilies, drained, seeded and chopped*
- 2 *cups shredded Monterey Jack or Cheddar cheese (about 8 ounces)*
- 1 *cup Bisquick baking mix*
- 1 *cup half-and-half*
- 4 *eggs*
- ⅛ *teaspoon red pepper sauce, if desired*

Heat oven to 375°. Grease square pan, 9×9×2 inches. Sprinkle chilies and cheese in pan. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pan. Bake until golden brown and knife inserted in center comes out clean, about 30 minutes. Let stand 10 minutes before cutting. Cut into about 1¼-inch squares. Refrigerate any remaining appetizers. 3 dozen appetizers.

High Altitude Directions (3500 to 6500 feet): Bake 30 to 35 minutes.

CHEESE-SESAME SNACKS

- 1 *cup Bisquick baking mix*
- ¼ *cup margarine or butter, softened*
- 3 *tablespoons sesame seed*
- 3 *tablespoons boiling water*
- ¼ *cup grated Parmesan cheese*

Heat oven to 450°. Mix baking mix and margarine. Stir in sesame seed and water until soft dough forms. Drop by scant teaspoonfuls into cheese; roll in cheese to coat. Place about 1 inch apart on ungreased cookie sheet. Bake until golden, 7 to 10 minutes. About 3 dozen appetizers.

Cheese-Onion Snacks: Omit sesame seed and Parmesan cheese. Stir in ¼ cup finely chopped green onions and ½ cup shredded Cheddar cheese with the water. Immediately remove from cookie sheet.

High Altitude Directions (3500 to 6500 feet): Heat oven to 475°.

Main Dishes & Side Dishes

Easy Italian Casserole

BISCUIT-WRAPPED MEAT LOAF

(pictured on previous page)

2 *eggs*
1 *cup milk*
⅔ *cup dry bread crumbs*
2 *pounds ground beef*
¼ *cup chopped onion*
1 *teaspoon salt*
½ *teaspoon garlic salt*
½ *teaspoon dry mustard*
¼ *teaspoon pepper*
2 *teaspoons Worcestershire sauce*
1 *cup Bisquick baking mix*
¼ *cup cold water*
4 *slices (¾ ounce each) process American cheese*

Heat oven to 375°. Mix eggs, milk, bread crumbs, ground beef, onion, salt, garlic salt, mustard, pepper and Worcestershire sauce. Shape mixture firmly into loaf, 8×5 inches; place in shallow baking dish. Bake uncovered 1 hour; spoon off fat.

Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into 12-inch circle; cut into 4 equal parts. Alternate cheese slices and dough quarters on loaf, overlapping rounded edges of dough over points of cheese. Prick dough with fork. Bake until golden brown, about 15 minutes. Serve with catsup if desired. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Bake meat loaf 70 minutes. Use *boiling* water to make dough.

EASY ITALIAN CASSEROLE

1 *pound ground beef*
½ *cup chopped onion*
1 *clove garlic, crushed*
1 *can (15 ounces) tomato sauce*
1 *can (4 ounces) mushroom stems and pieces, drained*
1 *teaspoon sugar*
½ *teaspoon dried oregano leaves*
½ *teaspoon dried basil leaves*
¼ *teaspoon salt*
¼ *teaspoon pepper*
2 *cups Bisquick baking mix*
½ *cup milk*
1 *egg*
8 *slices (¾ ounce each) process American cheese*
¼ *cup grated Parmesan cheese*

Cook and stir ground beef, onion and garlic in 10-inch skillet over medium heat until beef is brown; drain. Stir in tomato sauce, mushrooms, sugar, oregano, basil, salt and pepper. Heat to boiling, stirring constantly; reduce heat. Simmer uncovered, stirring occasionally, 10 minutes.

Heat oven to 400°. Grease square pan, 9×9×2 inches. Mix baking mix, milk and egg; spread half of the mixture in pan. Top with 4 of the cheese slices. Spoon beef mixture over cheese. Top with remaining cheese slices and sprinkle with Parmesan cheese. Drop remaining dough by spoonfuls onto cheese. Sprinkle with paprika if desired. Bake uncovered until light brown, about 20 minutes. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°.

CABBAGE PATCH STEW

1 pound ground beef
2 medium onions, thinly sliced
1½ cups coarsely chopped cabbage
½ cup chopped celery
1 can (16 ounces) stewed tomatoes
1 can (15½ ounces) kidney beans
1 cup water
1 teaspoon salt
¼ teaspoon pepper
1 to 2 teaspoons chili powder
Dumplings (page 7)

Cook and stir ground beef in Dutch oven until brown; drain. Add onions, cabbage and celery; cook and stir until vegetables are light brown. Stir in tomatoes, kidney beans (with liquid), water, salt, pepper and chili powder. Heat to boiling; reduce heat.

Prepare Dumplings as directed. Drop by spoonfuls onto boiling stew. Cook uncovered over low heat 10 minutes. Cover and cook 10 minutes. Sprinkle dumplings with paprika if desired. 5 or 6 servings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

Cabbage Patch Stew

MEXICAN CASSEROLE

2 cups Bisquick baking mix
½ cup cold water
1 pound ground beef
2 to 3 medium tomatoes, thinly sliced
¾ cup chopped green pepper
1 cup dairy sour cream
⅔ cup mayonnaise or salad dressing
1 cup shredded sharp Cheddar cheese
2 tablespoons chopped onion

Heat oven to 375°. Grease rectangular pan, 13×9×2 inches. Mix baking mix and water until soft dough forms; beat 20 strokes. Pat in pan with floured hands, pressing ½ inch up sides.

Cook and stir ground beef until brown; drain. Layer beef, tomatoes and green pepper on dough. Mix remaining ingredients; spoon over top. Sprinkle with paprika if desired. Bake until edges are light brown, 25 to 30 minutes. 10 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 400°. Use *boiling* water to make dough. Bake 20 to 25 minutes.

Mexican Casserole

Cheeseburger Pie

CHEESEBURGER PIE

1 *cup Bisquick baking mix*
¼ *cup cold water*
1 *pound ground beef*
½ *cup chopped onion*
½ *teaspoon salt*
¼ *teaspoon pepper*
2 *tablespoons Bisquick baking mix*
1 *tablespoon Worcestershire sauce*
2 *eggs*
1 *cup small curd creamed cottage cheese*
2 *medium tomatoes, sliced*
1 *cup shredded Cheddar cheese (about 4 ounces)*

Heat oven to 375°. Mix 1 cup baking mix and the water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough 2 inches larger than inverted pie plate, 9×1¼ inches. Ease into plate; flute edge if desired.

Cook and stir ground beef and onion until beef is brown; drain. Stir in salt, pepper, 2 tablespoons baking mix and the Worcestershire sauce. Spoon into pie crust. Mix eggs and cottage cheese; pour over beef mixture. Arrange tomato slices in circle on top; sprinkle with Cheddar cheese. Bake until set, about 30 minutes. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Use *boiling* water to make dough. Bake about 35 minutes.

CHILI CASSEROLE WITH CORNMEAL TOPPING

1 *pound ground beef*
1 *small onion, chopped*
1 *clove garlic, finely chopped*
1 *to 2 tablespoons chili powder*
1 *tablespoon Bisquick baking mix*
3 *tablespoons water*
1 *can (16 ounces) tomatoes*
1 *can (16 ounces) whole kernel corn, drained*
1 *can (4 ounces) chopped pitted ripe olives, drained, if desired*
1½ *teaspoons salt*
¾ *cup Bisquick baking mix*
¾ *cup yellow cornmeal*
⅔ *cup milk*
1 *egg*

Heat oven to 350°. Cook and stir ground beef, onion and garlic until beef is brown; drain. Mix chili powder, 1 tablespoon baking mix and 3 tablespoons water; add to beef mixture. Stir in tomatoes, corn, olives and salt. Heat to boiling, stirring frequently. Pour into ungreased square baking dish, 8×8×2 inches, or 2-quart round casserole.

Mix ¾ cup baking mix, the cornmeal, milk and egg; pour over beef mixture. Bake until golden brown, 50 to 60 minutes. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Use 3-quart round casserole. Bake about 45 minutes.

LAYERED TOSTADA BAKE

- *1 pound ground beef*
- *½ cup chopped onion*
- *1 envelope (1¼ ounces) taco seasoning mix*
- *1 can (8 ounces) tomato sauce*
- *1 can (16 ounces) refried beans*
- *1 can (4 ounces) whole green chilies, drained, seeded and chopped*
- *½ cup sliced ripe olives*
- *1 cup Bisquick baking mix*
- *½ cup yellow cornmeal*
- *¼ cup milk*
- *1 egg, beaten*
- *2 tablespoons vegetable oil*
- *1 cup dairy sour cream*
- *1 egg*
- *2 cups shredded Cheddar cheese (about 8 ounces)*

Heat oven to 375°. Grease rectangular baking dish, 12×7½×2 inches. Cook and stir ground beef and onion in 10-inch skillet until beef is brown; drain. Stir in seasoning mix, tomato sauce, beans, chilies and olives.

Mix baking mix, cornmeal, milk, 1 egg and oil until moistened; beat vigorously 30 seconds. Spread in dish. Spoon beef mixture over dough. Mix remaining ingredients; spoon over beef mixture. Bake 30 minutes. Let stand 10 minutes before cutting. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 400°. Use rectangular baking dish, 13×9×2 inches.

Layered Tostada Bake

Beef and Bean Casserole

BEEF AND BEAN CASSEROLE

1 pound ground beef
½ cup chopped celery
½ cup chopped onion
¼ cup chopped green pepper
1 can (6 ounces) tomato paste
½ cup water
1 tablespoon chili powder
1 teaspoon salt
1 teaspoon paprika
1 can (16 ounces) lima beans, drained
1 can (16 ounces) pork and beans
2 cups Bisquick baking mix
½ cup cold water
4 ounces process American cheese, cut into 10 cubes
2 tablespoons milk
2 cups corn chips, crushed

Heat oven to 425°. Cook and stir beef, celery, onion and pepper in 10-inch skillet until brown; drain. Stir in paste, ½ cup water, the chili powder, salt, paprika and beans. Heat to boiling, stirring frequently; reduce heat.

Mix baking mix and ½ cup cold water until soft dough forms; beat 20 strokes. Smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll into rectangle, 10×5 inches. Cut lengthwise into halves; cut each half crosswise into 5 equal parts. Shape each part around cheese cube, forming a ball. Dip each in milk; coat with chips. Pour beef mixture into ungreased 2-quart round casserole; arrange balls on top. Bake until golden, 15 to 20 minutes. 5 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Use *boiling* water to make dough. Use 3-quart round casserole.

BISCUIT-TOPPED BURGERS

1½ pounds ground beef
½ cup dry bread crumbs
¼ cup chopped onion
½ cup milk
1 tablespoon Worcestershire sauce
1 egg
1¼ teaspoons salt
¼ teaspoon pepper
¼ teaspoon dry mustard
¼ teaspoon ground sage
¼ teaspoon celery salt
¼ teaspoon garlic powder
½ cup barbecue sauce
2 cups Bisquick baking mix
½ cup cold water

Heat oven to 350°. Mix ground beef, bread crumbs, onion, milk, Worcestershire sauce, egg, salt, pepper, mustard, sage, celery salt and garlic powder. Shape into eight 3-inch patties; place in ungreased rectangular baking dish, 12×7½×2 inches. Bake until done, 20 to 25 minutes; drain. Top each patty with 1 tablespoon barbecue sauce.

Increase oven temperature to 450°. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough ⅜ inch thick. Cut into 8 biscuits with floured 3-inch biscuit cutter. Place 1 biscuit over each patty. Secure with wooden picks. Bake until biscuits are golden brown, 8 to 10 minutes. Serve with additional barbecue sauce if desired. 8 servings.

High Altitude Directions (3500 to 6500 feet): Increase first oven temperature to 375°; increase second oven temperature to 475°.

TOMATO-BEEF STEW WITH BISCUITS

2 *pounds beef stew meat, cut into 1-inch pieces*
1 *cup chopped onion*
2 *tablespoons vegetable oil*
1 *can (4 ounces) mushroom stems and pieces*
1 *can (16 ounces) whole tomatoes*
1 *can (6 ounces) tomato paste*
2½ *cups hot water*
1 *tablespoon sugar*
1½ *teaspoons salt*
¼ *teaspoon pepper*
1 *bay leaf*
½ *teaspoon dried thyme leaves*
¼ *teaspoon dried marjoram leaves*
1 *cup thinly sliced carrots*
1 *cup sliced celery*
¼ *cup cold water*
2 *tablespoons Gold Medal all-purpose flour*
2 *cups Bisquick baking mix*
⅓ *cup margarine or butter, melted*
1 *cup dairy sour cream*

Cook and stir beef and onion in oil in Dutch oven until beef is brown. Stir in mushrooms (with liquid), tomatoes (with liquid), tomato paste, hot water, sugar, salt and pepper. Heat to boiling, stirring occasionally; reduce heat. Cover and simmer, stirring occasionally, until beef is almost tender, about 1½ hours. Add bay leaf, thyme, marjoram, carrots and celery. Cover and simmer 30 minutes. Mix cold water and flour until smooth; gradually stir into beef mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute; reduce heat.

Heat oven to 450°. Mix remaining ingredients until soft dough forms; beat vigorously 20 strokes. Drop by spoonfuls onto hot beef mixture. Bake until biscuits are brown, about 10 minutes. 5 or 6 servings.

High Altitude Directions (3500 to 6500 feet): Cook beef until almost tender, about 2 hours. Heat oven to 475°.

Tomato-Beef Stew with Biscuits

Smoked Beef Casserole

SMOKED BEEF CASSEROLE

2 *cups Bisquick baking mix*
½ *cup dairy sour cream*
½ *cup water*
⅓ *cup margarine or butter*
¼ *cup Bisquick baking mix*
1 *tablespoon instant minced onion*
Dash each of garlic salt, onion powder, cayenne pepper and pepper
2 *cups milk*
1½ *cups shredded Cheddar cheese*
3 *packages (2½ ounces each) sliced smoked beef, cut into strips*
1 *can (8 ounces) green peas, drained*
½ *cup whole kernel corn, drained*

Heat oven to 350°. Grease square pan, 9×9×2 inches. Mix 2 cups baking mix, the sour cream and water until soft dough forms; beat vigorously 20 strokes. Spread in pan. Bake until golden brown, about 25 minutes.

Heat margarine in saucepan until melted. Stir in ¼ cup baking mix, the onion and seasonings. Heat to boiling, stirring constantly; remove from heat. Gradually stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in 1 cup of the cheese until melted. Stir in beef, peas and corn; heat through. Spread over baked layer; sprinkle with remaining cheese. Bake until cheese is melted, 3 to 5 minutes. Serve immediately. 9 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Use *boiling* water to make dough.

REUBEN TURNOVERS

2 *cups Bisquick baking mix*
½ *cup cold water*
2 *packages (2½ ounces each) thinly sliced smoked corned beef*
1 *can (8 ounces) sauerkraut, well drained*
3 *tablespoons Thousand Island dressing*
1 *cup shredded Swiss cheese (about 4 ounces)*
2 *tablespoons margarine or butter, melted*

Heat oven to 400°. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 18×12 inches; cut into 6 squares. Layer corned beef over triangular half of each square. Mix sauerkraut, dressing and cheese; spoon over corned beef. Fold dough over sauerkraut mixture, forming a triangle. Press edges with floured fork to seal. Brush tops with margarine; sprinkle with caraway seed or poppy seed if desired. Bake on ungreased cookie sheet until golden brown, about 20 minutes. 6 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Use *boiling* water to make dough.

Reuben Turnovers

HAM QUICHE WEDGES

2 *cups Bisquick baking mix*
½ *cup cold water*
3 *eggs, beaten*
1 *cup dairy sour cream*
1 *cup shredded Cheddar cheese (about 4 ounces)*
½ *cup sliced green onions*
½ *teaspoon onion salt*
1 *cup finely chopped fully cooked smoked ham*

Heat oven to 425°. Grease 12-inch pizza pan. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Press dough on bottom and up side of pan with floured hands. Bake 10 minutes.

Mix eggs, sour cream, cheese, onions and onion salt; pour over crust. Sprinkle ham over egg mixture. Bake until set, about 25 minutes. Let stand 5 minutes before cutting. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Use *boiling* water to make dough.

PIGS-IN-BLANKETS

2 *cups Bisquick baking mix*
½ *cup cold water*
8 *frankfurters*

Heat oven to 450°. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into 13-inch circle. Cut circle into 8 wedges. Place frankfurter on each wedge; roll up, beginning at wide end. Seal tightly by pinching point into roll. Bake on ungreased cookie sheet until golden brown, about 15 minutes. Serve with mustard or catsup if desired. 4 servings.

High Altitude Directions (3500 to 6500 feet): Use *boiling* water to make dough.

Pigs-in-Blankets

SPICY PIZZA BAKE

1 *pound bulk Italian sausage*
½ *cup chopped onion*
¼ *cup chopped green pepper*
1 *can (15 ounces) tomato sauce*
½ *cup sliced ripe olives*
2 *tablespoons Bisquick baking mix*
2 *cups shredded mozzarella cheese*
1 *cup Bisquick baking mix*
1 *cup milk*
2 *eggs*
¼ *cup grated Parmesan cheese*

Heat oven to 425°. Cook and stir sausage, onion and pepper until brown; drain. Stir in sauce, olives and 2 tablespoons baking mix. Heat to boiling, stirring frequently. Boil and stir 1 minute. Pour into rectangular pan, 13×9×2 inches; sprinkle with mozzarella. Beat 1 cup baking mix, the milk and eggs until smooth; pour over mozzarella. Sprinkle with Parmesan. Bake until deep golden, about 20 minutes. 6 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°.

HAM-MUSHROOM SQUARES

1½ *cups chopped onion*
1 *cup chopped celery*
½ *cup chopped green pepper*
1 *can (4 ounces) mushroom stems and pieces, drained*
2 *tablespoons margarine or butter*
2 *cups Bisquick baking mix*
¾ *cup milk*
1 *egg*
2 *cups cut-up cooked smoked ham*
¾ *cup dairy sour cream*
1 *egg*
1 *teaspoon salt*
¼ *teaspoon pepper*

Heat oven to 400°. Grease square pan, 9×9×2 inches. Cook and stir vegetables in margarine until tender. Mix baking mix, milk and 1 egg; spread in pan. Layer ham and onion mixture on top. Mix remaining ingredients; pour over onion mixture. Bake until golden, 30 to 35 minutes. 9 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°.

PORK CHOPS WITH HERB DUMPLINGS

6 *pork loin chops, ½ inch thick*
1 *can (10¾ ounces) condensed cream of mushroom soup*
1 *can (4 ounces) mushroom stems and pieces*
¾ *cup water*
½ *teaspoon dried sage leaves*
Herb Dumplings (below)
2 *tablespoons snipped parsley*

Cook pork in 10-inch ovenproof skillet over medium heat until brown on both sides. Remove pork from skillet. Heat soup in skillet over low heat, stirring constantly, until smooth and browned. Stir in mushrooms (with liquid), water and sage. Return pork to skillet. Cover and bake in 350° oven until pork is tender, about 1 hour.

Increase oven temperature to 425°. Prepare Herb Dumplings. Drop by 6 spoonfuls onto pork chops; sprinkle with parsley. Bake uncovered until dumplings are light brown, about 15 minutes. 6 servings.

Herb Dumplings

Mix 1½ cups Bisquick baking mix, ½ cup milk, ¾ teaspoon dried sage leaves and ½ teaspoon celery seed until soft dough forms.

High Altitude Directions (3500 to 6500 feet): Increase second oven temperature to 450°. Bake dumplings 12 to 15 minutes.

HAM 'N TURKEY SANDWICHES

2 *cups Bisquick baking mix*
½ *cup milk*
2 *tablespoons vegetable oil*
1 *package (2½ ounces) sliced turkey*
1 *package (2½ ounces) sliced ham*
8 *slices Cheddar cheese, 4×2×⅛ inch*
½ *cup coleslaw, well drained*
Mustard Topping (below)
Margarine or butter, softened

Heat oven to 425°. Mix baking mix, milk and oil until soft dough forms; beat 20 strokes. Smooth into ball on lightly floured cloth-covered board. Knead 5 times. Roll into rectangle, 14×10 inches; cut into 4 rectangles, each 7×5 inches. Cut turkey and ham slices into fourths. Layer half each of the turkey and ham slices, 1 cheese slice and 1 tablespoon coleslaw crosswise down center of each rectangle, spreading Mustard Topping between each; repeat. Bring up 5-inch sides of dough and seal; pinch ends. Place on cookie sheet; brush with margarine. Bake until brown, about 15 minutes. Let stand 5 minutes before cutting. 4 sandwiches.

Mustard Topping

Mix ¼ cup mayonnaise or salad dressing and 2 teaspoons prepared mustard.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Substitute boiling water for the milk.

Pork Chops with Herb Dumplings

Sweet-and-Sour Pork

SWEET-AND-SOUR PORK

3 *tablespoons margarine or butter*
1 *egg*
2 *tablespoons water*
1½ *pounds pork boneless shoulder, cut into* 1-*inch cubes*
1 *cup Bisquick baking mix*
Sauce (right)
4 *cups hot cooked rice*

Heat oven to 400°. Heat margarine in rectangular pan, 13×9×2 inches, in oven until melted. Beat egg and water slightly. Dip pork cubes into egg mixture, then coat with baking mix (shake pork in bag with ⅓ cup baking mix at a time). Arrange pork in pan. Bake uncovered 35 minutes. Turn; bake 15 minutes longer.

Prepare Sauce. Stir in pork; heat through. Serve over rice. 5 or 6 servings.

Sauce

⅓ *cup packed brown sugar*
3 *tablespoons cornstarch*
1 *can (20 ounces) pineapple chunks, drained (reserve syrup)*
3 *tablespoons vinegar*
2 *tablespoons catsup*
2 *tablespoons soy sauce*
1 *green pepper, cut into* 1-*inch pieces*
1 *small onion, sliced*

Mix brown sugar and cornstarch in 10-inch skillet. Add enough water to reserved pineapple syrup to measure 2¼ cups. Stir syrup-water mixture, vinegar, catsup and soy sauce into skillet. Cook over medium-high heat, stirring constantly, until mixture thickens and boils. Stir in pineapple, green pepper and onion; reduce heat. Cover and simmer 5 minutes.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

OVEN-FRIED CHICKEN

1 tablespoon margarine or butter
⅔ cup Bisquick baking mix
1½ teaspoons paprika
1¼ teaspoons salt
¼ teaspoon pepper
2½- to 3½-pound broiler-fryer chicken, cut up

Heat oven to 425°. Melt margarine in rectangular baking dish or pan, 13×9×2 inches, in oven. Mix baking mix, paprika, salt and pepper; coat chicken. Place skin sides down in pan. Bake 35 minutes. Turn; bake until done, about 15 minutes longer. 6 servings.

Mexican Coating: Decrease baking mix to ½ cup. Add 2 tablespoons yellow cornmeal and 1 to 2 tablespoons chili powder.

Parmesan Coating: Decrease baking mix to ⅓ cup and salt to 1 teaspoon. Add ½ cup grated Parmesan cheese.

Sesame-Herb Coating: Decrease salt to 1 teaspoon. Add 2 tablespoons sesame seed and 2 teaspoons each dried thyme leaves, ground sage and parsley flakes.

High Altitude Directions (3500 to 6500 feet) Bake uncovered 40 minutes. Turn; bake until done, about 20 minutes longer.

Oven-fried Chicken

CHICKEN SANDWICH SQUARES

1 *package (3 ounces) cream cheese, softened*
3 *tablespoons mayonnaise or salad dressing*
1¼ *cups cut-up cooked chicken or turkey*
1 *cup shredded Cheddar cheese (about 4 ounces)*
¼ *cup thinly sliced celery*
¼ *cup sliced green onions*
1 *tablespoon chopped pimiento*
½ *teaspoon garlic salt*
⅛ *teaspoon pepper*
2 *cups Bisquick baking mix*
½ *cup cold water*
2 *tablespoons margarine or butter, melted*
½ *cup finely crushed corn chips*

Heat oven to 400°. Mix cream cheese, mayonnaise, chicken, cheese, celery, onions, pimiento, garlic salt and pepper; reserve. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 18×12 inches; cut into 6 squares.

Spoon about ⅓ cup reserved chicken mixture onto center of each square. Bring 4 corners of dough to center of chicken mixture; twist slightly. Press edges to seal. Brush tops with margarine; dip into corn chips. Bake on ungreased cookie sheet until golden brown, about 20 minutes. 6 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Use *boiling* water to make dough.

TURKEY BAKE WITH CHEESE SWIRLS

⅓ *cup chopped green pepper*
⅓ *cup chopped onion*
3 *tablespoons shortening*
¼ *cup Bisquick baking mix*
1 *can (10¾ ounces) condensed cream of celery soup*
1½ *cups milk*
1½ *cups cut-up cooked turkey or chicken*
1 *cup frozen green peas*
2 *cups Bisquick baking mix*
½ *cup cold water*
¾ *cup shredded process American cheese (about 3 ounces)*

Heat oven to 425°. Cook and stir green pepper and onion in shortening in 2-quart saucepan until tender. Stir in ¼ cup baking mix. Add soup; gradually stir in milk. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute. Stir in turkey and peas; reduce heat.

Mix 2 cups baking mix and the water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 15×9 inches; sprinkle with cheese. Roll up tightly, beginning at 15-inch side. Seal well by pinching edge of dough into roll. Cut into twelve 1¼-inch slices. Pour turkey mixture into ungreased rectangular baking dish, 12×7½×2 inches. Place slices, cut sides down, on turkey mixture. Bake until golden brown, 20 to 25 minutes. 4 to 6 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Bake 15 to 20 minutes.

Chicken Enchiladas

CHICKEN ENCHILADAS

Tortillas (below)
1 *cup cut-up cooked chicken*
¼ *cup chopped ripe olives*
¼ *cup chopped onion*
¼ *cup shredded Cheddar cheese*
1 *clove garlic, finely chopped*
1 *tablespoon vegetable oil*
1 *can (15 ounces) tomato sauce*
½ *cup water*
1 *to 2 teaspoons chili powder*
¼ *cup shredded Cheddar cheese*

Heat oven to 350°. Prepare Tortillas. Mix chicken, olives, onion and ¼ cup cheese; reserve. Cook and stir garlic in oil until tender. Stir in sauce, water and powder; heat through. Place 2 rounded tablespoonfuls chicken mixture on each tortilla. Roll up; place seam sides down in rectangular baking dish, 12×7½×2 inches. Spoon remaining chicken mixture over tortillas. Pour tomato sauce over tortillas; sprinkle with ¼ cup cheese. Bake until hot, 15 to 20 minutes. 4 servings.

Tortillas

Mix 1 cup Bisquick baking mix and ¼ cup cold water in small bowl. Turn dough onto lightly floured board. Knead 1 minute. Shape dough into 8 balls. Roll each ball into 5-inch circle on board dusted with cornmeal. Cook on ungreased griddle until light brown. Turn and cook other sides until light brown. Stack tortillas, covering with damp towel to keep them soft.

High Altitude Directions (3500 to 6500 feet): Use *boiling* water to make tortillas.

CHICKEN FRICASSEE

1 *cup Bisquick baking mix*
2 *teaspoons salt*
1 *teaspoon paprika*
⅛ *teaspoon pepper*
2½- *to* 3½-*pound broiler-fryer chicken, cut up*
2 *tablespoons shortening*
1 *tablespoon margarine or butter*
1 *can (10¾ ounces) condensed cream of chicken soup*
1½ *cups milk*
Dumplings (page 7)
½ *teaspoon parsley flakes*
¼ *teaspoon poultry seasoning*

Mix baking mix, salt, paprika and pepper in plastic bag. Shake 2 or 3 pieces chicken at a time in bag until completely coated. Heat shortening and margarine in 10-inch skillet until hot. Fry chicken until brown on all sides. Remove chicken; drain fat from skillet. Mix soup and milk in skillet. Place chicken, skin sides up, in skillet. Heat to boiling; reduce heat. Cover and simmer until chicken is done, about 1 hour.

Prepare Dumplings as directed except — mix in parsley and poultry seasoning. Drop by spoonfuls onto hot soup mixture. Cook uncovered over low heat 10 minutes. Cover and cook 10 minutes longer. 4 servings.

High Altitude Directions (3500 to 6500 feet): Increase milk to 1¾ cups. Simmer chicken mixture about 1¼ hours.

BISCUIT-TOPPED CHICKEN CASSEROLE

2 *tablespoons margarine or butter*
¼ *cup Bisquick baking mix*
1 *teaspoon salt*
¼ *teaspoon ground sage*
1 *cup water*
1 *cup milk*
1 *chicken bouillon cube*
2 *cups cut-up cooked chicken or turkey*
1 *package (10 ounces) frozen mixed vegetables, thawed*
½ *cup sliced celery*
¼ *cup chopped onion*
2 *cups Bisquick baking mix*
½ *cup cold water*
¼ *cup grated Parmesan cheese*
1 *tablespoon snipped parsley*
½ *teaspoon paprika*

Heat oven to 425°. Heat margarine in 3-quart saucepan over low heat until melted. Stir in ¼ cup baking mix, the salt and sage until smooth. Gradually stir in 1 cup water, the milk and bouillon cube. Heat to boiling, stirring constantly. Boil and stir until thickened. Stir in chicken, mixed vegetables, celery and onion; reduce heat.

Mix 2 cups baking mix and ½ cup water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough about ½ inch thick. Cut into 9 biscuits with floured 2-inch biscuit cutter. Pour chicken mixture into ungreased square pan, 9×9×2 inches. Place biscuits on chicken mixture. Mix remaining ingredients; sprinkle over biscuits. Bake until golden brown, 10 to 15 minutes. 4 or 5 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°.

CUSTARDY CHICKEN BAKE

2 *tablespoons vegetable oil*
6 *chicken breast halves or thighs*
½ *teaspoon salt*
¼ *teaspoon pepper*
1½ *cups Bisquick baking mix*
1½ *cups milk*
3 *eggs*
1 *teaspoon dried tarragon leaves*
½ *teaspoon salt*
Mushroom Sauce (below)

Heat oven to 350°. Grease rectangular baking dish, 13×9×2 inches. Heat oil in 10-inch skillet until hot. Fry chicken until light golden brown on all sides. Place chicken, skin sides up, in dish. Sprinkle with ½ teaspoon salt and the pepper.

Beat baking mix, milk, eggs, tarragon and ½ teaspoon salt with hand beater until smooth; pour over chicken. Bake until golden brown and chicken is done, 55 to 60 minutes. Serve with Mushroom Sauce. 4 to 6 servings.

Mushroom Sauce

Mix 1 can (10¾ ounces) condensed cream of chicken soup, ¾ cup milk, 1 jar (4½ ounces) sliced mushrooms, drained, and 2 tablespoons snipped parsley in 2-quart saucepan. Heat to boiling, stirring frequently.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Prepare as directed except — brown chicken; place in dish. Bake 15 minutes; pour egg mixture over chicken. Continue as directed.

Beer Batter Fish

BEER BATTER FISH

Vegetable oil
1 *pound fish fillets or cooked large shrimp*
3 *to 4 tablespoons Bisquick baking mix*
1 *cup Bisquick baking mix*
1 *egg*
½ *teaspoon salt*
½ *cup beer*

Heat oil (1½ inches) in heavy saucepan or deep-fat fryer to 350°. Lightly coat fish with 3 to 4 tablespoons baking mix. Mix 1 cup baking mix, the egg, salt and beer until smooth. Dip fish into batter, letting excess drip into bowl. Fry fish until golden brown, about 2 minutes on each side; drain. Serve with soy sauce or vinegar if desired. 3 or 4 servings.

High Altitude Directions (3500 to 6500 feet): Heat oil to 330 to 335°.

SALMON SANDWICH BAKE

1 *can (15½ ounces) red salmon, drained*
1 *cup shredded Cheddar cheese (about 4 ounces)*
¼ *cup sliced pimiento-stuffed olives*
¼ *cup chopped onion*
⅓ *cup chopped celery*
1 *can (10¾ ounces) condensed cream of shrimp soup*
2 *cups Bisquick baking mix*
½ *cup cold water*
¼ *cup milk*
¾ *cup frozen green peas, cooked*

Heat oven to 400°. Grease square pan, 8×8×2 or 9×9×2 inches. Mix salmon, cheese, olives, onion, celery and ⅓ cup of the soup; reserve. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth into ball on floured cloth-covered board. Knead 5 times.

Divide dough into halves. Roll 1 half into 8- or 9-inch square. Fold into halves; place in pan and unfold. Spread with reserved salmon mixture. Roll other half of dough into 8- or 9-inch square. Fold into halves; place over salmon mixture and unfold. Cut through to bottom with sharp knife, dividing into 6 sandwiches. Bake uncovered until golden brown, 25 to 30 minutes.

Heat remaining soup and the milk, stirring constantly, until smooth. Stir in peas; heat through. Serve over sandwiches. 6 servings.

Tuna Sandwich Bake: Substitute 2 cans (6½ ounces each) tuna, drained, for the salmon, and Cheddar cheese soup for the shrimp soup.

High Altitude Directions (3500 to 6500 feet): Use *boiling* water to make dough.

SAUCY BROCCOLI 'N FISH BAKE

1 *package (10 ounces) frozen broccoli spears*
1 *package (16 ounces) frozen fish fillets, thawed*
1 *tablespoon lemon juice*
Dill Sauce (below)
1 *cup Bisquick baking mix*
¼ *cup cold water*
1 *tablespoon margarine or butter, softened*
1 *tablespoon grated Parmesan cheese*

Heat oven to 350°. Cook broccoli as directed on package; drain. Pat fish fillets dry; arrange lengthwise in ungreased rectangular baking dish, 12×7½×2 inches. Sprinkle with lemon juice. Arrange broccoli spears crosswise on fish. Prepare Dill Sauce; pour over broccoli.

Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 8×5 inches. Cut crosswise into 4 equal parts. Place lengthwise on broccoli. Brush with margarine; sprinkle with cheese. Bake until fish flakes easily with fork, about 25 minutes. 4 servings.

Dill Sauce

2 *tablespoons margarine or butter*
2 *tablespoons Bisquick baking mix*
¾ *teaspoon dried dill weed*
¼ *teaspoon salt*
⅛ *teaspoon pepper*
1 *cup milk*

Heat margarine in 1-quart saucepan over low heat until melted. Stir in baking mix, dill weed, salt and pepper. Cook over low heat, stirring constantly, until smooth and bubbly; remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Cook broccoli until tender, about 8 minutes.

Saucy Broccoli 'n Fish Bake

Oriental Tuna Casserole

TUNA-CHEESE TWIST

2 *cans (6½ ounces each) tuna, drained*
½ *cup sliced ripe olives*
½ *cup chopped celery*
½ *cup chopped green pepper*
¼ *cup chopped onion*
1 *can (10¾ ounces) condensed cream of mushroom soup*
2 *cups Bisquick baking mix*
½ *cup cold water*
1½ *cups shredded Cheddar cheese (about 6 ounces)*
1 *egg*
1 *tablespoon water*
¼ *cup milk*

Heat oven to 425°. Lightly grease cookie sheet. Mix tuna, olives, celery, green pepper, onion and ¼ cup of the soup.

Mix baking mix and ½ cup cold water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 14×11 inches; place on cookie sheet. Spoon tuna mixture lengthwise down center of rectangle; sprinkle with 1 cup of the cheese. Make cuts, 2½ inches long, at 1-inch intervals on 14-inch sides of rectangle. Fold strips over filling. Mix egg and 1 tablespoon water; brush over dough. Bake until light brown, 15 to 20 minutes.

Mix remaining soup, remaining ½ cup cheese and the milk over medium heat, stirring occasionally, until hot. Serve over slices of twist. 6 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Use *boiling* water to make dough.

ORIENTAL TUNA CASSEROLE

1 *package (6 ounces) frozen Chinese pea pods*
1 *can (10¾ ounces) condensed cream of mushroom soup*
¼ *cup milk*
2 *cans (6½ ounces each) tuna, drained*
½ *cup sliced green onions*
½ *cup diagonally sliced celery*
1 *can (8 ounces) sliced water chestnuts, drained*
1 *cup Bisquick baking mix*
3 *tablespoons cold water*
2 *teaspoons soy sauce*
1 *tablespoon margarine or butter, melted*
2 *teaspoons sesame seed*

Heat oven to 425°. Rinse frozen pea pods under running cold water to separate; drain. Mix pea pods, soup, milk, tuna, onions, celery and water chestnuts in 3-quart saucepan. Heat to boiling, stirring constantly; reduce heat.

Mix baking mix, water and soy sauce until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on well-floured cloth-covered board. Knead 5 times. Roll dough into 5-inch square. Cut into 1-inch squares. Pour hot tuna mixture into ungreased 1½-quart round casserole. Top with dough squares; spread with melted margarine. Sprinkle with sesame seed. Bake until golden brown, about 15 minutes. 5 or 6 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Use 2-quart round casserole.

Tuna-Cheese Twist

Impossible Bacon Pie

IMPOSSIBLE BACON PIE

12 *slices bacon, crisply fried and crumbled*
1 *cup shredded natural Swiss cheese (about 4 ounces)*
⅓ *cup chopped onion*
2 *cups milk*
1 *cup Bisquick baking mix*
4 *eggs*
¼ *teaspoon salt*
⅛ *teaspoon pepper*

Heat oven to 400°. Lightly grease pie plate, 10×1½ inches. Sprinkle bacon, cheese and onion in pie plate. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pie plate. Bake until golden-brown and knife inserted halfway between center and edge comes out clean, 35 to 40 minutes. Let stand 5 minutes before cutting. Refrigerate any remaining pie. 6 servings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

IMPOSSIBLE TURKEY PIE

2 *cups cut-up cooked turkey or chicken*
1 *jar (4½ ounces) sliced mushrooms, drained*
½ *cup sliced green onions*
½ *teaspoon salt*
1 *cup shredded natural Swiss cheese (about 4 ounces)*
1½ *cups milk*
¾ *cup Bisquick baking mix*
3 *eggs*

Heat oven to 400°. Lightly grease pie plate, 10×1½ inches. Sprinkle turkey, mushrooms, onions, salt and cheese in pie plate. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pie plate. Bake until golden brown and knife inserted halfway between center and edge comes out clean, 30 to 35 minutes. Let stand 5 minutes before cutting. Refrigerate any remaining pie. 6 to 8 servings.

Impossible Ham Pie: Substitute 2 cups cut-up fully cooked smoked ham for the turkey.

High Altitude Directions (3500 to 6500 feet): Bake 35 to 40 minutes.

IMPOSSIBLE VEGETABLE PIE

*2 cups chopped fresh broccoli or sliced fresh cauliflowerets**
½ cup chopped onion
½ cup chopped green pepper
1 cup shredded Cheddar cheese (about 4 ounces)
1½ cups milk
¾ cup Bisquick baking mix
3 eggs
1 teaspoon salt
¼ teaspoon pepper

Heat oven to 400°. Lightly grease pie plate, 10×1½ inches. Heat 1 inch salted water (½ teaspoon salt to 1 cup water) to boiling. Add broccoli. Cover and heat to boiling. Cook until almost tender, about 5 minutes; drain thoroughly. Mix broccoli, onion, green pepper and cheese in pie plate. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pie plate. Bake until golden brown and knife inserted halfway between center and edge comes out clean, 35 to 40 minutes. Let stand 5 minutes before cutting. Refrigerate any remaining pie. 6 servings.

*1 package (10 ounces) frozen chopped broccoli or cauliflower, thawed and drained, can be substituted for the fresh broccoli or cauliflower. Do not cook.

High Altitude Directions (3500 to 6500 feet): Cook fresh broccoli or cauliflower about 7 minutes.

IMPOSSIBLE SEAFOOD PIE

*1 package (6 ounces) frozen crabmeat or shrimp, thawed and drained**
1 cup shredded process sharp American cheese (about 4 ounces)
1 package (3 ounces) cream cheese, cut into about ¼-inch cubes
¼ cup thinly sliced green onions
2 cups milk
1 cup Bisquick baking mix
4 eggs
¾ teaspoon salt
Dash of nutmeg

Heat oven to 400°. Lightly grease pie plate, 10×1½ inches. Mix crabmeat, cheeses and onions in pie plate. Beat remaining ingredients until smooth, 15 seconds in blender on high speed or 1 minute with hand beater. Pour into pie plate. Bake until golden brown and knife inserted halfway between center and edge comes out clean, 35 to 40 minutes. Let stand 5 minutes before cutting. Refrigerate any remaining pie. 6 to 8 servings.

*1 can (6 ounces) crabmeat or 1 can (4½ ounces) shrimp, well rinsed and drained, can be substituted for the frozen crabmeat or shrimp.

Impossible Tuna Pie: Substitute 1 can (6½ ounces) tuna, drained, for the crabmeat.

High Altitude Directions (3500 to 6500 feet): Bake 45 to 50 minutes.

Impossible Vegetable Pie

Mexican Pizza

MEXICAN PIZZA

1½ cups Bisquick baking mix
½ cup yellow cornmeal
½ cup cold water
1 pound ground beef
1 can (4 ounces) whole green chilies, drained, seeded and chopped
1 envelope (1¼ ounces) taco seasoning mix
¾ cup water
1 can (16 ounces) refried beans
1½ cups shredded Cheddar cheese (about 6 ounces)
1 cup shredded lettuce
2 medium tomatoes, chopped
½ cup chopped onion

Heat oven to 425°. Grease 12-inch pizza pan. Mix baking mix, cornmeal and ½ cup water until soft dough forms; beat vigorously 20 strokes. Pat dough in pan with floured hands, forming ½-inch rim. Bake 10 minutes.

Cook and stir ground beef until brown; drain. Stir in chilies, seasoning mix and ¾ cup water. Heat to boiling, stirring frequently; reduce heat. Simmer uncovered, stirring frequently, until thickened, 5 to 10 minutes.

Spread beans over baked crust; top with beef mixture and sprinkle with cheese. Bake 10 minutes longer. Top with lettuce, tomatoes and onion. Serve with taco sauce if desired.

High Altitude Directions (3500 to 6500 feet): Use *boiling* water to make dough.

CHEESE PIZZA

2 cups Bisquick baking mix
½ cup cold water
½ cup grated Parmesan cheese
1 can (8 ounces) tomato sauce
½ teaspoon dried basil leaves
½ teaspoon dried oregano leaves
1 large clove garlic, crushed
1 cup shredded mozzarella cheese (about 4 ounces)
½ cup chopped green pepper
¼ cup chopped onion

Heat oven to 425°. Mix baking mix and water until soft dough forms. Gently smooth dough into ball on floured cloth-covered board. Knead 20 times. Roll dough into 12-inch circle. Place on ungreased cookie sheet; pinch edge of circle, forming ½-inch rim. Sprinkle Parmesan cheese over circle. Mix tomato sauce, basil, oregano and garlic; spread over cheese. Top with mozzarella cheese, green pepper and onion. Bake until crust is golden brown, 20 to 25 minutes.

Hamburger Pizza: Top with 1 pound ground beef and ½ teaspoon salt, browned and drained.

Italian Sausage Pizza: Top with 1 pound bulk Italian sausage, browned and drained.

Pepperoni Pizza: Top with 1 package (3½ ounces) sliced pepperoni (about 1 cup).

High Altitude Directions (3500 to 6500 feet): Use *boiling* water to make dough.

EASY DEEP-DISH PIZZA

3 *cups Bisquick baking mix*
¾ *cup cold water*
1 *pound ground beef*
½ *cup chopped onion*
½ *teaspoon salt*
2 *cloves garlic, crushed*
1 *can (15 ounces) tomato sauce*
1 *teaspoon Italian seasoning*
1 *jar (4½ ounces) sliced mushrooms, drained*
½ *cup chopped green pepper*
2 *cups shredded mozzarella cheese (about 8 ounces)*

Heat oven to 425°. Lightly grease jelly roll pan, 15½ × 10½ × 1 inch, or cookie sheet. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 20 times. Pat dough in bottom and up sides of pan with floured hands. Or roll into rectangle, 13 × 10 inches, and place on cookie sheet; pinch edges of rectangle, forming ¾-inch rim.

Cook and stir ground beef, onion, salt and garlic until beef is brown. Mix tomato sauce and Italian seasoning; spread over dough. Spoon beef mixture over sauce. Top with remaining ingredients. Bake until crust is golden brown, about 20 minutes. 8 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Use *boiling* water to make dough. Bake 15 to 20 minutes.

Easy Deep-Dish Pizza

Chili-Cheese Casserole

CHILI-CHEESE CASSEROLE

- 2 *cans (4 ounces each) whole green chilies, drained and seeded*
- 2 *cups chopped tomatoes*
- 2 *cups shredded Cheddar cheese (about 8 ounces)*
- 1 *cup Bisquick baking mix*
- 1 *cup milk*
- 3 *eggs*
- ½ *teaspoon salt*

Heat oven to 375°. Grease square baking dish, 8×8×2 inches. Arrange chilies in single layer in dish. Sprinkle with tomatoes and cheese. Beat remaining ingredients with hand beater until smooth; pour over top. Bake until knife inserted in center comes out clean, 30 to 35 minutes. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Bake 40 to 45 minutes.

LAYERED ONION BAKE

- 2 *cups Bisquick baking mix*
- ½ *cup cold water*
- 1 *can (3 ounces) French fried onions*
- 1½ *cups shredded Swiss or Monterey Jack cheese (about 6 ounces)*
- 4 *eggs*
- 1 *can (10¾ ounces) condensed cream of onion soup*
- ½ *teaspoon salt*
- ⅛ *teaspoon pepper*

Heat oven to 375°. Grease rectangular pan, 13×9×2 inches. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Pat dough in pan with floured hands, pressing ½ inch up sides. Sprinkle 1 cup onions and 1 cup cheese over dough. Mix eggs, soup, salt and pepper; pour over cheese and onions. Sprinkle with remaining cheese. Bake until crust is golden brown, 25 to 30 minutes. Crush remaining onions; sprinkle over top. Bake until onions are golden brown and filling is set, about 5 minutes longer. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 400°. Use *boiling* water to make dough.

Layered Onion Bake

CHEDDAR CHEESE SOUFFLÉ

¼ *cup Bisquick baking mix*
½ *teaspoon dry mustard*
1 *cup milk*
1 *cup shredded Cheddar cheese (about 4 ounces)*
3 *eggs, separated*
¼ *teaspoon cream of tartar*

Heat oven to 350°. Butter 5-cup soufflé dish or 1½-quart round casserole. Mix baking mix and mustard in 1-quart saucepan. Gradually stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in cheese until melted; remove from heat. Gradually stir cooked mixture into egg yolks. Beat egg whites and cream of tartar until soft peaks form. Fold into cheese mixture. Pour into soufflé dish. Bake until knife inserted 1 inch from edge comes out clean, 40 to 50 minutes. Serve immediately. 4 to 6 servings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

HARVEST BOUNTY CASSEROLE

3 *cups cut-up fresh green beans, cooked and drained*
2 *medium green peppers, chopped*
6 *medium tomatoes, chopped*
3 *cups shredded Cheddar cheese (about 12 ounces)*
1 *cup Bisquick baking mix*
1 *cup milk*
6 *eggs*
2 *teaspoons salt*
½ *to 1 teaspoon cayenne pepper*

Heat oven to 350°. Grease rectangular baking dish, 13×9×2 inches. Spread beans and green peppers in dish; sprinkle with tomatoes and cheese. Beat remaining ingredients with hand beater until smooth; pour over vegetables and cheese. Bake uncovered until golden brown, 45 to 50 minutes. Let stand 10 minutes before cutting. 10 to 12 servings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

Cheddar Cheese Soufflé

CREAMY BROCCOLI BAKE

*1½ pounds fresh broccoli spears or 1 medium head cauliflower (about 1½ pounds), separated into flowerets**
1 can (10¾ ounces) condensed cream of mushroom soup
¼ cup milk
½ cup shredded Cheddar cheese
1 cup Bisquick baking mix
¼ cup firm margarine or butter

Heat 1 inch salted water (½ teaspoon salt to 1 cup water) to boiling. Add broccoli. Cover and heat to boiling. Cook until stems are almost tender, 10 to 12 minutes; drain. Place broccoli in ungreased 1½-quart round casserole.

Heat oven to 400°. Beat soup and milk with hand beater until smooth; pour over broccoli. Sprinkle with cheese. Mix baking mix and margarine until crumbly; sprinkle over cheese. Bake until crumbs are light brown, about 20 minutes. 6 to 8 servings.

*2 packages (10 ounces each) frozen broccoli spears or cauliflower, cooked and drained, can be substituted for the fresh broccoli or cauliflower.

High Altitude Directions (3500 to 6500 feet): Prepare as directed except — do not add salt to water. Cook until stems are almost tender, broccoli about 20 minutes, cauliflower about 12 minutes.

Creamy Broccoli Bake

EASY CORN PUFF

2 packages (10 ounces each) frozen corn or chopped broccoli
1 cup Bisquick baking mix
1 cup milk
2 eggs
½ teaspoon salt
1 cup shredded Cheddar cheese (about 4 ounces)

Heat oven to 325°. Butter 5-cup soufflé dish or 1½-quart round casserole. Cook corn as directed on package; drain. Beat baking mix, milk, eggs and salt with hand beater until smooth. Stir in corn and cheese. Pour into soufflé dish. Bake until knife inserted halfway between center and edge comes out clean, about 1 hour. Serve immediately. 6 servings.

Easy Spinach Puff: Substitute 2 packages (10 ounces each) frozen chopped spinach for the corn.

High Altitude Directions (3500 to 6500 feet): Heat oven to 350°. Cook broccoli until tender, about 7 minutes, corn or spinach about 8 minutes. Bake 55 to 60 minutes.

WHITE SAUCE

2 tablespoons margarine or butter
2 tablespoons Bisquick baking mix
¼ teaspoon salt
⅛ teaspoon pepper
1 cup milk

Heat margarine in saucepan over low heat until melted. Stir in baking mix, salt and pepper. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. About 1 cup sauce.

Thick White Sauce: Increase baking mix to 3 tablespoons.

Cheese Sauce: Stir ½ cup shredded Cheddar cheese (about 2 ounces) and ¼ teaspoon dry mustard into White Sauce. Heat over low heat, stirring constantly, until cheese is melted. About 1½ cups sauce.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

GRAVY

Old-fashioned Gravy

2 tablespoons drippings (fat and juices)
2 tablespoons Bisquick baking mix
1 cup liquid (meat juices, broth, water)
Salt and pepper

Place meat on warm platter; keep warm while preparing gravy. Pour drippings from pan into bowl, leaving brown particles in pan. Return 2 tablespoons drippings to pan. Stir in baking mix. Cook over low heat, stirring constantly, until mixture is smooth and bubbly; remove from heat. Stir in liquid. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in few drops browning sauce if desired. Sprinkle with salt and pepper. 1 cup gravy.

High Altitude Directions (3500 to 6500 feet): Boil and stir 1½ minutes.

Easy Gravy

1 cup meat broth
¼ cup cold water
2 tablespoons Bisquick baking mix
Salt and pepper

Place meat on warm platter; keep warm while preparing gravy. Skim excess fat from broth. Shake water and baking mix in tightly covered container; slowly stir into broth. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in few drops browning sauce if desired. Sprinkle with salt and pepper. 1 cup gravy.

High Altitude Directions (3500 to 6500 feet): Boil and stir 1½ minutes.

Breads & Coffee Cakes

IRISH SODA BREAD

(pictured on previous page)

4 cups Bisquick baking mix
1 cup Gold Medal whole wheat flour
3 tablespoons sugar
¼ cup firm margarine or butter
2 eggs
1½ cups buttermilk

Heat oven to 350°. Generously grease 1½-quart round casserole. Mix baking mix, flour and sugar in large bowl. Cut in margarine until crumbly. Beat eggs slightly; reserve 1 tablespoon. Stir remaining eggs and the buttermilk into crumbly mixture until moistened. Turn dough onto well-floured cloth-covered board. Knead 20 times. Shape dough into ball; place in casserole. Cut 4-inch cross about ¼ inch deep in center of ball. Brush dough with reserved egg. Bake until wooden pick inserted in center comes out clean, 60 to 70 minutes. Cool 10 minutes; remove from casserole.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 3½ cups; add ½ cup Gold Medal all-purpose flour. Bake about 60 minutes.

PARMESAN-WINE SUPPER BREAD

1½ cups Bisquick baking mix
1 tablespoon sugar
1 tablespoon instant minced onion
1 egg
¼ cup milk
¼ cup white wine or apple juice
½ teaspoon dried oregano leaves
¼ cup grated Parmesan cheese

Heat oven to 400°. Grease round pan, 8×1½ inches. Mix all ingredients except cheese until soft dough forms. Spread in pan; sprinkle with cheese. Bake until wooden pick inserted in center comes out clean, 20 to 25 minutes. Cut into wedges; serve immediately. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Bake 15 to 20 minutes.

SESAME BREAD

2 cups Bisquick baking mix
½ cup cold water
¼ teaspoon garlic powder
2 tablespoons margarine or butter, melted
2 tablespoons sesame seed
2 tablespoons salted sunflower nuts or chopped nuts

Heat oven to 425°. Mix baking mix, water and garlic powder until soft dough forms. Pat dough into 10-inch circle on ungreased cookie sheet; brush with margarine. Sprinkle with sesame seed and sunflower nuts; press firmly into dough. Cut into 12 wedges. Bake until golden brown, 15 to 20 minutes. Serve immediately. 1 dozen wedges.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Bake 10 to 15 minutes.

HAM 'N CHEESE SUPPER BREAD

2 cups Bisquick baking mix
1 cup cut-up fully cooked smoked ham
3 tablespoons instant minced onion
2 eggs
⅔ cup milk
2 tablespoons vegetable oil
½ teaspoon prepared mustard
1½ cups shredded Cheddar cheese (about 6 ounces)
2 tablespoons sesame seed
3 tablespoons margarine or butter, melted

Heat oven to 375°. Grease pie plate, 10×1½ inches. Mix baking mix, ham, onion, eggs, milk, oil, mustard and ¾ cup of the cheese. Spread in pie plate. Sprinkle with remaining cheese and the sesame seed. Pour margarine evenly over top. Bake until wooden pick inserted in center comes out clean, 35 to 40 minutes. Cut into wedges; serve immediately. 6 to 8 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 400°. Stir 2 tablespoons Gold Medal all-purpose flour into baking mix. Bake 30 to 35 minutes.

Cheese-Onion Wedges

CHEESE-ONION WEDGES

1½ *cups Bisquick baking mix*
3 *tablespoons instant minced onion, if desired*
1 *egg*
¼ *cup milk*
1 *cup shredded Cheddar cheese (about 4 ounces)*
1 *tablespoon poppy seed*
2 *tablespoons margarine or butter, melted*

Heat oven to 400°. Grease round pan, 8×1½ inches, or pie plate, 9×1¼ inches. Mix baking mix, onion, egg, milk and ½ cup of the cheese. Spread in pan. Sprinkle with remaining cheese and the poppy seed. Pour margarine evenly over top. Bake until wooden pick inserted in center comes out clean, 20 to 25 minutes. Cut into wedges; serve immediately. 6 to 8 servings.

Cheese-Onion Squares: Pat dough into rectangle, 10×8 inches, on greased cookie sheet. Continue as directed except — bake 12 to 15 minutes. Cut into squares; serve immediately.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°.

MEXICAN CORN BREAD

1½ *cups Bisquick baking mix*
½ *cup yellow cornmeal*
1 *tablespoon sugar*
1 *egg*
½ *cup cream-style corn*
1 *can (4 ounces) whole green chilies, drained, seeded and chopped*
1 *jar (2 ounces) diced pimiento, drained*
¼ *teaspoon chili powder*
2 *tablespoons milk*

Heat oven to 400°. Grease round pan, 9×1½ inches. Mix all ingredients; beat vigorously 30 seconds. Pour into pan. Bake until golden brown and wooden pick inserted in center comes out clean, 20 to 25 minutes. Cut into wedges; serve immediately. 6 to 8 servings.

Mexican Muffins: Grease bottoms only of 12 muffin cups, 2½×1¼ inches, or line with paper baking cups. Divide batter among cups, filling each about ⅔ full. Bake as directed.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Stir 2 tablespoons Gold Medal all-purpose flour into baking mix. Bake about 20 minutes.

ZUCCHINI-CHEESE BISCUIT ROLL-UPS

1 cup shredded zucchini
¼ cup chopped onion
1 tablespoon margarine or butter
2 tablespoons snipped parsley
¼ teaspoon ground marjoram
¼ teaspoon dried dill weed
2 cups Bisquick baking mix
½ cup cold water
¾ cup shredded Cheddar cheese

Heat oven to 400°. Cook and stir zucchini and onion in margarine until tender. Stir in parsley, marjoram and dill weed; reserve.

Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 15×9 inches; sprinkle with reserved zucchini mixture and the cheese. Roll up tightly, beginning at 15-inch side. Seal well by pinching edge of dough into roll. Cut into twelve 1¼-inch slices. Place slices, cut sides down, on greased cookie sheet. Bake until golden brown, 15 to 20 minutes. Serve immediately. Refrigerate any remaining biscuits. 1 dozen biscuits.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Bake about 15 minutes.

BISCUIT STIR-INS

Prepare Rolled or Drop Biscuits as directed on page 6 except —

Bacon Biscuits: Mix in ⅓ cup crisply fried and crumbled bacon.

Dill Biscuits: Mix in 1½ teaspoons dried dill weed.

Herb Biscuits: Mix in 1¼ teaspoons caraway seed, ½ teaspoon dried sage leaves and ¼ teaspoon dry mustard.

Sour Cream-Chive Biscuits: Substitute 1 cup dairy sour cream or ⅔ cup plain yogurt for the water. Mix in 2 tablespoons snipped parsley and 1 tablespoon snipped chives.

High Altitude Directions (3500 to 6500 feet): Heat oven to 475°.

Top to bottom: Zucchini-Cheese Biscuit Roll-Ups, Bacon Biscuits, Sour Cream-Chive Biscuits

Cornmeal Butter Sticks *Caraway-Onion Twists*

BUTTER STICKS

⅓ *cup margarine or butter*
2 *cups Bisquick baking mix*
½ *cup cold water*

Heat oven to 425°. Heat margarine in rectangular pan, 13×9×2 inches. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 10×6 inches. Cut lengthwise into halves; cut each half into twelve ¾-inch sticks. Roll each stick in margarine in pan. Bake until light brown, 12 to 15 minutes. Serve immediately. 2 dozen sticks.

Cocktail Butter Sticks: Sprinkle sticks with poppy, sesame, celery or caraway seed or garlic salt before baking.

Cornmeal Butter Sticks: Substitute ½ cup yellow cornmeal for ½ cup of the baking mix. Sprinkle additional cornmeal over melted margarine in pan. Sprinkle sticks lightly with salt before baking.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°.

CARAWAY-ONION TWISTS

½ *cup chopped onion*
¼ *cup margarine or butter, softened*
2 *cups Bisquick baking mix*
½ *cup shredded Cheddar cheese*
½ *cup cold water*
2 *tablespoons margarine or butter, melted*
2 *teaspoons caraway or poppy seed*

Heat oven to 425°. Mix onion and ¼ cup margarine; reserve. Mix baking mix, cheese and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 15×12 inches. Spread reserved onion mixture lengthwise down center of rectangle. Fold dough lengthwise into thirds; flatten slightly. Cut into twenty ¾-inch strips. Twist ends of strips in opposite directions. Place on ungreased cookie sheet; press ends onto cookie sheet to fasten securely. Brush with melted margarine and sprinkle with caraway seed. Bake until light brown, about 10 minutes. Serve immediately. 20 twists.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Use *boiling* water to make dough.

Bran Muffins

Orange Juice Muffins

BRAN MUFFINS

2 *cups Bisquick baking mix*
1 *cup whole bran cereal*
3 *tablespoons wheat germ*
2 *tablespoons sugar*
1 *egg*
⅔ *cup milk*
2 *tablespoons molasses*

Heat oven to 400°. Grease bottoms only of 12 muffin cups, 2½ × 1¼ inches, or line with paper baking cups. Mix all ingredients; beat vigorously 30 seconds. Fill muffin cups about ⅔ full. Bake 15 minutes. 1 dozen muffins.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°.

MUFFIN STIR-INS

Prepare Muffins as directed on page 9 except —

Blueberry Muffins: Fold 1 cup fresh or frozen (thawed) blueberries or ¾ cup well-drained canned blueberries into batter.

Cornmeal Muffins: Decrease baking mix to 1½ cups and add ¾ cup yellow cornmeal.

Granola Muffins: Stir 1 cup crushed granola into batter.

Oatmeal Muffins: Stir ¾ cup oats into batter.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°.

ORANGE JUICE MUFFINS

2 *cups Bisquick baking mix*
2 *tablespoons sugar*
1 *egg*
1 *teaspoon grated orange peel*
⅔ *cup orange juice*
2 *tablespoons sugar*
¼ *teaspoon ground cinnamon*
⅛ *teaspoon ground nutmeg*

Heat oven to 400°. Grease bottoms only of 12 muffin cups, 2½ × 1¼ inches, or line with paper baking cups. Mix baking mix, 2 tablespoons sugar, the egg, orange peel and orange juice; beat vigorously 30 seconds. Fill muffin cups about ⅔ full. Mix remaining ingredients: sprinkle about ½ teaspoon over top of each. Bake 15 minutes. 1 dozen muffins.

Cherry Muffins: Omit orange peel, orange juice, cinnamon and nutmeg. Mix in ⅓ cup maraschino cherry juice and ⅓ cup water with the baking mix; beat vigorously 30 seconds. Stir in ¼ cup chopped maraschino cherries. For topping, mix the 2 tablespoons sugar and 2 tablespoons chopped almonds; sprinkle about 1 teaspoon over top of each muffin before baking.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°.

Herb Buns *Orange Scones*

HERB BUNS

¾ *cup dairy sour cream*
2 *tablespoons sugar*
1 *tablespoon shortening*
1 *package active dry yeast*
¼ *cup warm water (105 to 115°)*
2½ *cups Bisquick baking mix*
1 *egg*
1 *tablespoon plus 2 teaspoons snipped chives*

Grease 12 muffin cups, 2½ × 1¼ inches, or line with paper baking cups. Mix sour cream, sugar and shortening in 1-quart saucepan. Heat just to boiling; cool to lukewarm. Dissolve yeast in warm water in large bowl. Stir sour cream mixture and half of the baking mix into yeast mixture. Beat until smooth. Mix in remaining baking mix, the egg and chives. Fill muffin cups about half full. Let rise in warm place until batter almost reaches tops of cups, 20 to 30 minutes.

Heat oven to 400°. Bake 15 minutes. 1 dozen buns.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°.

ORANGE SCONES

3 *cups Bisquick baking mix*
½ *cup orange marmalade*
½ *cup currants*
2 *eggs*
1 *tablespoon water*
1 *egg, beaten*
Sugar

Heat oven to 400°. Mix baking mix, marmalade, currants, 2 eggs and the water until moistened. Turn dough onto well-floured cloth-covered board; roll around lightly to coat with flour. Roll dough into 9-inch circle. Cut into 12 wedges with floured knife. Brush with egg; sprinkle generously with sugar. Place wedges, alternating wide and narrow ends, on ungreased cookie sheet. Bake until golden brown, 12 to 14 minutes. Serve with margarine and marmalade if desired. 1 dozen scones.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Decrease baking mix to 2½ cups; add ½ cup Gold Medal all-purpose flour. Bake about 10 minutes.

Ginger Pancakes

GINGER PANCAKES

2 *cups Bisquick baking mix*
1 *egg*
1⅓ *cups milk*
¼ *cup light molasses*
1½ *teaspoons ground ginger*
1 *teaspoon ground cinnamon*
½ *teaspoon ground cloves*
Lemon Sauce (below)
1 *package (3 ounces) cream cheese, cut into 7 to 9 cubes*

Beat baking mix, egg, milk, molasses and spices with hand beater until smooth. For each pancake, pour scant ¼ cup batter onto hot griddle. (Grease griddle if necessary.) Cook until pancakes are dry around edges. Turn; cook other sides until golden brown. Fill each 2 pancakes with Lemon Sauce. Garnish with cube of cream cheese; top with Lemon Sauce. 7 to 9 servings.

Lemon Sauce

1 *cup sugar*
½ *cup margarine or butter*
¼ *cup water*
1 *egg, well beaten*
Grated peel of 1 *lemon*
3 *tablespoons lemon juice*

Heat all ingredients to boiling over medium heat, stirring constantly.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

PUFF PANCAKES

2 *eggs*
¾ *cup milk*
2⅓ *cups Bisquick baking mix*
2 *tablespoons sugar*
¼ *cup vegetable oil or shortening, melted*

Beat eggs in small bowl on high speed until thick and lemon colored, about 5 minutes. Stir in remaining ingredients. Pour scant ¼ cup batter onto medium-hot ungreased griddle. Cook until pancakes are dry around edges. Turn; cook other sides until golden brown. About 17 pancakes.

Bacon Puff Pancakes: Fold 8 slices bacon, crisply fried and crumbled, into batter.

Blueberry Puff Pancakes: Fold 1 cup fresh or drained canned blueberries into batter.

Pecan Puff Pancakes: Fold 1 cup finely chopped pecans or walnuts into batter.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

CHIFFON WAFFLES

2 *eggs*
1 *cup milk*
2⅓ *cups Bisquick baking mix*
2 *tablespoons sugar*
¼ *cup vegetable oil*
Fruit Topping (below)

Beat eggs in small bowl on high speed until thick and lemon colored, about 5 minutes. Stir in milk, baking mix and sugar. Fold in oil. Spoon batter onto center of hot waffle iron. Bake until steaming stops. Remove waffle carefully. Serve with Fruit Topping. Three 9-inch waffles.

Fruit Topping

1 *jar (12 ounces) peach preserves*
2 *tablespoons margarine or butter*
2 *teaspoons lemon juice*
1 *can (13¼ ounces) pineapple chunks, drained*
1 *can (11 ounces) mandarin orange segments, drained*

Heat preserves and margarine over medium heat, stirring frequently, until margarine is melted. Stir in remaining ingredients; heat through.

High Altitude Directions (3500 to 6500 feet): Decrease baking mix to 2 cups; add ⅓ cup Gold Medal all-purpose flour.

WAFFLE STIR-INS

Prepare Waffles as directed on page 7 except —

Blueberry Waffles: Stir 2 tablespoons sugar into batter. Fold in 1 cup fresh, frozen (partially thawed) or drained canned blueberries. Distribute berries and batter evenly over waffle grids.

Orange-Nut Waffles: Substitute orange juice for the milk and stir ¾ cup finely chopped nuts into batter.

Spicy Waffles: Stir 1 teaspoon ground cinnamon and ½ teaspoon each ground allspice, ground cloves and ground nutmeg into batter.

High Altitude Directions (3500 to 6500 feet): Decrease baking mix to 1⅔ cups; add ⅓ cup Gold Medal all-purpose flour.

Chiffon Waffles

Chocolate Doughnuts

DOUGHNUTS

Vegetable oil
2 *cups Bisquick baking mix*
2 *tablespoons sugar*
1 *teaspoon vanilla*
1 *egg*
¼ *cup milk*
¼ *teaspoon ground cinnamon*
¼ *teaspoon ground nutmeg*
Sugar Coating or Glaze (below)

Heat oil (3 to 4 inches) in deep-fat fryer to 375°. Mix remaining ingredients except coating until smooth. Smooth into ball on floured cloth-covered board. Knead 10 times. Roll ¼ inch thick. Cut with floured doughnut cutter. Slide doughnuts, 3 at a time, into oil. Fry until golden, about 30 seconds on each side; drain. Shake in coating or spread tops with glaze. 1 dozen doughnuts.

Sugar Coating

Shake ½ cup sugar and 1 teaspoon ground cinnamon in large plastic bag.

Glaze

Melt 2 squares (1 ounce each) semi-sweet chocolate and 3 tablespoons butter. Stir in 1 cup powdered sugar, ¾ teaspoon vanilla and 2 to 3 tablespoons hot water.

Chocolate Doughnuts: Use ¼ cup sugar and ⅓ cup milk. Add ¼ cup cocoa.

High Altitude Directions (3500 to 6500 feet): Not recommended for use.

BANANA-NUT BREAD

3 *cups Bisquick baking mix*
⅔ *cup sugar*
2 *eggs*
½ *cup milk*
1 *cup mashed bananas (about 2 medium)*
¾ *cup chopped nuts*

Heat oven to 350°. Grease and flour loaf pan, 9×5×3 inches. Beat all ingredients except nuts in large bowl on low speed, scraping bowl frequently, 30 seconds. Beat on medium speed, scraping bowl occasionally, 3 minutes. Stir in nuts. Pour into pan. Bake until wooden pick inserted in center comes out clean, 55 to 60 minutes. Cool 10 minutes; remove from pan. Cool completely before slicing. Refrigerate any remaining bread.

Date-Nut Bread: Mix 1½ cups cut-up dates and ½ cup boiling water; cool. Substitute date mixture for the bananas.

Pumpkin-Nut Bread: Substitute 1 cup canned pumpkin for the bananas. Beat in 1 teaspoon ground cinnamon, 1 teaspoon ground nutmeg and ½ teaspoon ground cloves.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. For banana and pumpkin, decrease baking mix to 2½ cups and sugar to ½ cup; add ½ cup Gold Medal all-purpose flour. Bake about 50 minutes. For date, decrease baking mix to 2⅓ cups and sugar to ½ cup; add ⅔ cup Gold Medal all-purpose flour. Bake 50 to 55 minutes.

CRANBERRY-ORANGE NUT BREAD

2½ cups Bisquick baking mix
½ cup sugar
2 eggs
½ cup milk
2 tablespoons grated orange peel
¾ cup chopped cranberries
½ cup chopped nuts

Heat oven to 350°. Grease and flour loaf pan, 9×5×3 inches. Beat baking mix, sugar, eggs, milk and orange peel in large bowl on low speed, scraping bowl frequently, 30 seconds. Beat on medium speed, scraping bowl occasionally, 3 minutes. Stir in cranberries and nuts. Spread in pan. Bake until wooden pick inserted in center comes out clean, 55 to 60 minutes. Cool 10 minutes; remove from pan. Cool completely before slicing. Refrigerate any remaining bread.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 2 cups; add ½ cup all-purpose flour. Increase milk to ⅔ cup. Bake about 50 minutes.

APPLE-RAISIN BREAD

1 medium apple, pared and finely chopped (about 1 cup)
2 tablespoons maple-flavored syrup
3 cups Bisquick baking mix
½ cup sugar
1½ teaspoons ground cinnamon
3 eggs
½ cup milk
½ cup raisins
½ cup finely chopped nuts

Heat oven to 350°. Grease and flour loaf pan, 9×5×3 inches. Mix apple and syrup; reserve. Beat baking mix, sugar, cinnamon, eggs and milk in large bowl on low speed, scraping bowl frequently, 30 seconds. Beat on medium speed, scraping bowl occasionally, 3 minutes. Stir in apple mixture, raisins and nuts. Pour into pan. Bake until wooden pick inserted in center comes out clean, 55 to 60 minutes. Cool 10 minutes; remove from pan. Cool completely before slicing. Refrigerate any remaining bread.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 2½ cups; add ½ cup all-purpose flour. Increase milk to ⅔ cup. Bake about 50 minutes.

Pumpkin-Nut Bread

Caramel Rolls

BUTTERSCOTCH ROLLS

½ *cup packed brown sugar*
½ *cup margarine or butter, melted*
36 *pecan halves*
Ground cinnamon
2 *cups Bisquick baking mix*
½ *cup cold water*

Heat oven to 450°. Place 2 teaspoons brown sugar, 2 teaspoons margarine and 3 pecan halves in each of 12 muffin cups, 2½ × 1¼ inches. Sprinkle cinnamon in each cup. Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Spoon onto mixture in cups. Bake 10 minutes. Immediately invert pan on heatproof serving plate; leave pan over rolls a few minutes. 1 dozen rolls.

High Altitude Directions (3500 to 6500 feet): Not recommended for use.

CARAMEL ROLLS

½ *cup packed brown sugar*
½ *cup margarine or butter*
36 *pecan halves*
2 *cups Bisquick baking mix*
½ *cup cold water*
2 *tablespoons margarine or butter, softened*
¼ *cup packed brown sugar*
1 *teaspoon ground cinnamon*

Heat oven to 425°. Place 2 teaspoons brown sugar, 2 teaspoons margarine and 3 pecan halves in each of 12 muffin cups, 2½ × 1¼ inches; place in oven until melted.

Mix baking mix and water until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 5 times. Roll dough into rectangle, 15 × 9 inches. Spread rectangle with 2 tablespoons margarine. Mix ¼ cup brown sugar and the cinnamon; sprinkle over rectangle. Roll up tightly, beginning at 15-inch side. Seal well by pinching edge of dough into roll. Cut into twelve 1¼-inch slices. Place slices, cut sides down, in muffin cups. Bake until golden brown, about 15 minutes. Immediately invert pan on heatproof serving plate; leave pan over rolls a few minutes. 1 dozen rolls.

Caramel-Apple Rolls: Prepare as directed except — sprinkle 1 cup finely chopped apple (about 1 medium) over rectangle before rolling up. Refrigerate any remaining rolls.

High Altitude Directions (3500 to 6500 feet): Heat oven to 475°. Heat ½ cup margarine in square pan, 9 × 9 × 2 inches, in oven until melted; sprinkle with ½ cup brown sugar and the pecan halves. Continue as directed, placing slices in pan.

CINNAMON ROLLS

1 package active dry yeast
¼ cup warm water (105 to 115°)
⅔ cup buttermilk
¼ cup sugar
2 tablespoons margarine or butter, softened
1 egg
4½ cups Bisquick baking mix
1 tablespoon margarine or butter, softened
¼ cup sugar
1 teaspoon ground cinnamon
Glaze (below)

Dissolve yeast in warm water in large bowl. Stir in buttermilk, ¼ cup sugar, 2 tablespoons margarine, the egg and 2 cups of the baking mix. Beat on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Stir in remaining baking mix.

Turn dough onto well-floured surface. Knead 5 minutes. Roll dough into rectangle, 12×7 inches. Spread with 1 tablespoon margarine. Mix ¼ cup sugar and the cinnamon; sprinkle over rectangle. Roll up tightly, beginning at 12-inch side. Seal well by pinching edge of dough into roll. Stretch roll to make even.

Grease rectangular pan, 13×9×2 inches. Cut roll into twelve 1-inch slices. Place slices, cut sides down, slightly apart in pan. Let rise in warm place 1 hour.

Heat oven to 375°. Bake until golden brown, about 25 minutes. Spread with Glaze while warm. 1 dozen rolls.

Glaze

Mix 1 cup powdered sugar, ½ teaspoon vanilla and about 1 tablespoon milk until smooth and of desired consistency.

High Altitude Directions (3500 to 6500 feet): Decrease baking mix to 4 cups; add ½ cup Gold Medal all-purpose flour.

Jam Twists

JAM TWISTS

2 cups Bisquick baking mix
2 tablespoons granulated sugar
1 egg
¼ cup milk or cold water
⅓ cup jam, jelly or preserves
1 tablespoon powdered sugar

Heat oven to 450°. Mix baking mix, granulated sugar, egg and milk until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 8 times. Roll dough into rectangle, 15×9 inches. Spread with jam. Fold dough lengthwise into thirds; press edges together to seal securely. Cut into fifteen 1-inch strips. Twist ends of strips in opposite directions. Place on greased cookie sheet; press ends onto cookie sheet to fasten securely. Bake until light brown, 10 to 12 minutes. Sprinkle with powdered sugar. 15 rolls.

High Altitude Directions (3500 to 6500 feet): Decrease baking mix to 1⅔ cups; add ⅓ cup Gold Medal all-purpose flour.

Lemon Crunch Coffee Cake

LEMON CRUNCH COFFEE CAKE

1 cup finely chopped nuts
3 cups Bisquick baking mix
1¼ cups sugar
¼ cup margarine or butter, softened
3 eggs
½ cup milk
2 tablespoons grated lemon peel
¼ cup lemon juice
Glaze (below)

Heat oven to 350°. Generously grease 12-cup bundt cake pan. Sprinkle nuts evenly over bottom and sides of pan, pressing if necessary. Beat remaining ingredients except Glaze in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 3 minutes. Spread in pan. Bake until wooden pick inserted in center comes out clean, about 50 minutes. Cool 10 minutes; remove from pan. Cool completely. Drizzle with Glaze. 14 to 16 servings.

Glaze

Mix 1 cup powdered sugar and 1 to 2 tablespoons lemon juice until smooth and of desired consistency.

High Altitude Directions (3500 to 6500 feet): Not recommended for use.

SOUR CREAM COFFEE CAKE

1½ cups Bisquick baking mix
½ cup sugar
2 tablespoons margarine or butter, softened
1 egg
¾ cup dairy sour cream or plain yogurt
1 teaspoon vanilla
Streusel (below)

Heat oven to 350°. Grease square pan, 8×8×2 inches. Mix all ingredients except Streusel; beat vigorously 1 minute. Spread in pan; sprinkle with Streusel. Bake until wooden pick inserted in center comes out clean, about 35 minutes. Cool 10 minutes before cutting. 9 servings.

Streusel

Cut 2 tablespoons firm margarine or butter into ¼ cup Bisquick baking mix, 3 tablespoons sugar, ½ teaspoon ground cinnamon and ¼ teaspoon ground nutmeg until crumbly.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Grease square pan, 9×9×2 inches. Decrease baking mix to 1¼ cups and sugar to ⅓ cup; add ¼ cup Gold Medal all-purpose flour.

CHOCOLATE SWIRL COFFEE CAKE

⅓ *cup flaked coconut*
¼ *cup chopped nuts*
¼ *cup sugar*
3 *tablespoons margarine or butter, melted*
2 *cups Bisquick baking mix*
¼ *cup sugar*
1 *egg*
⅔ *cup milk or cold water*
⅓ *cup semisweet chocolate chips, melted*

Heat oven to 400°. Grease square pan, 8×8×2 inches. Mix coconut, nuts, ¼ cup sugar and 1 tablespoon of the margarine; reserve. Mix baking mix, ¼ cup sugar, remaining margarine, the egg and milk; beat vigorously 30 seconds. Spread in pan. Spoon chocolate over batter; lightly swirl batter several times for marbled effect. Sprinkle with reserved coconut mixture. Bake until light brown, 20 to 25 minutes. 9 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Stir 2 tablespoons Gold Medal all-purpose flour into baking mix.

STREUSEL-PUDDING COFFEE CAKE

2 *cups Bisquick baking mix*
¼ *cup sugar*
1 *egg*
¼ *cup vegetable oil*
⅔ *cup milk or cold water*
1 *package (3¾ ounces) instant pudding and pie filling (any flavor)*
Streusel Topping (below)

Heat oven to 400°. Grease square pan, 9×9×2 inches. Mix all ingredients except Streusel Topping; beat vigorously 30 seconds. Spread in pan; sprinkle with topping. Bake until wooden pick inserted in center comes out clean, 20 to 25 minutes. 8 servings.

Streusel Topping

Cut 2 tablespoons firm margarine or butter into ⅓ cup Bisquick baking mix, ⅓ cup packed brown sugar and ½ teaspoon ground cinnamon until crumbly.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Decrease baking mix to 1½ cups; add ½ cup Gold Medal all-purpose flour. Omit sugar. Increase milk to ¾ cup.

Chocolate Swirl Coffee Cake

Apple Coffee Cake

APPLE COFFEE CAKE

Streusel Topping (below)
2 *cups Bisquick baking mix*
3 *tablespoons sugar*
1 *egg*
⅔ *cup milk or cold water*
2 *cups thinly sliced pared apples (about 2 medium)*
2 *tablespoons chopped nuts*
Glaze (below)

Heat oven to 400°. Grease square pan, 9×9×2 inches. Prepare Streusel Topping. Mix baking mix, sugar, egg and milk; beat vigorously 30 seconds. Spread half of the batter in pan. Arrange apple slices on batter; sprinkle with half of the topping. Spread remaining batter over apple slices; sprinkle with remaining topping. Sprinkle with nuts. Bake until wooden pick inserted in center comes out clean, about 25 minutes; cool. Drizzle with Glaze. 8 servings.

Streusel Topping

Cut ¼ cup firm margarine or butter into ⅔ cup Bisquick baking mix, ⅔ cup packed brown sugar, 1 teaspoon ground cinnamon and ½ teaspoon ground nutmeg until crumbly.

Glaze

Mix ½ cup powdered sugar and 2 to 3 teaspoons milk until smooth and of desired consistency.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Bake about 30 minutes.

APRICOT COFFEE CAKE

3½ *cups Bisquick baking mix*
¼ *cup sugar*
2 *eggs*
1½ *cups milk*
Streusel Topping (below)
1 *jar (12 ounces) apricot preserves (1 cup)*

Heat oven to 375°. Grease rectangular baking dish, 12×7½×2 inches. Mix baking mix, sugar, eggs and milk; beat vigorously 30 seconds. Layer half each of the batter, Streusel Topping and apricot preserves in dish; repeat. Bake until wooden pick inserted in center comes out clean, 35 to 40 minutes. Cool 10 minutes before cutting. 12 servings.

Streusel Topping

Cut ¼ cup firm margarine or butter into ⅔ cup Bisquick baking mix, ⅔ cup packed brown sugar and 1 teaspoon ground cinnamon until crumbly. Stir in 1 cup sliced almonds, chopped.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 2½ cups; add 1 cup Gold Medal all-purpose flour. Increase milk to 1⅓ cups.

DATE COFFEE CAKE

Date Filling (below)
1 *package (3 ounces) cream cheese*
¼ *cup firm margarine or butter*
2 *cups Bisquick baking mix*
⅓ *cup milk*
Thin Frosting (below)

Prepare Date Filling. Heat oven to 425°. Cut cream cheese and margarine into baking mix with pastry blender until mixture resembles small peas. Stir in milk. Turn dough onto lightly floured cloth-covered board. Knead 10 times. Roll dough into rectangle, 12×8 inches; place on greased cookie sheet. Spread Date Filling lengthwise down center of rectangle. Make 2½-inch cuts at 1-inch intervals on long sides of rectangle. Fold strips over filling, overlapping about ¾ inch. Bake until golden brown, about 20 minutes; cool. Drizzle with Thin Frosting.
1 coffee cake.

Date Filling

½ *package (8-ounce size) dates, cut up*
⅓ *cup water*
1 *tablespoon sugar*
1 *teaspoon grated orange peel*

Cook all ingredients over low heat, stirring occasionally, until thickened, about 3 minutes; cool.

Thin Frosting

Mix 1 cup powdered sugar, ½ teaspoon vanilla and 3 to 4 teaspoons milk until smooth and of desired consistency.

Cran-Apple Coffee Cake: Mix 1 cup cranberry-orange relish, 1 cup chopped pared apple, 1 tablespoon sugar, ⅛ teaspoon ground cinnamon and ⅛ teaspoon ground nutmeg; substitute for the Date Filling. Refrigerate any remaining coffee cake.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°.

Date Coffee Cake

Cakes ~ Cookies

Orange-Walnut Cake

PUDDING BUNDT CAKE

(pictured on previous page)

3 *cups Bisquick baking mix*
1 *cup sugar*
1 *cup water*
1 *package (3¾ ounces) instant pudding and pie filling (any flavor)*
½ *cup vegetable oil*
4 *eggs*
Glaze (below)

Heat oven to 350°. Grease and flour 12-cup bundt cake pan. Beat all ingredients except Glaze in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 4 minutes. Pour into pan. Bake until wooden pick inserted in center comes out clean, 40 to 45 minutes. Cool 10 minutes; remove from pan. Cool completely. Spread with Glaze and, if desired, sprinkle with chopped nuts.

Glaze

Mix 1 cup powdered sugar and 1 to 2 tablespoons milk until smooth and of desired consistency.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 2½ cups and sugar to ⅓ cup; add ½ cup Gold Medal all-purpose flour. Increase water to 1 cup plus 2 tablespoons. Bake 35 to 40 minutes.

ORANGE-WALNUT CAKE

3 *cups Bisquick baking mix*
¾ *cup sugar*
4 *eggs*
¾ *cup milk*
½ *cup vegetable oil*
1 *teaspoon grated orange peel*
1 *teaspoon ground cinnamon*
½ *teaspoon ground cloves*
½ *teaspoon ground nutmeg*
1 *cup chopped nuts*
Syrup (below)

Heat oven to 350°. Grease and flour rectangular pan, 13×9×2 inches. Beat all ingredients except Syrup in large bowl on low speed, scraping bowl frequently, 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Pour into pan. Bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Immediately pour hot Syrup evenly over cake. Serve warm or cool.

Syrup

Heat 1 cup sugar, 1 tablespoon honey, 1 teaspoon grated orange peel and 1 cup orange juice to boiling, stirring occasionally. Boil 3 to 4 minutes.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 2½ cups; add ½ cup Gold Medal all-purpose flour. Bake about 30 minutes.

Velvet Crumb Cake

VELVET CRUMB CAKE

1½ cups Bisquick baking mix
½ cup sugar
1 egg
½ cup milk or cold water
2 tablespoons shortening
1 teaspoon vanilla
Broiled Topping (below)

Heat oven to 350°. Grease and flour square pan, 8×8×2 inches, or round pan, 9×1½ inches. Beat all ingredients except Broiled Topping in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 4 minutes. Pour into pan. Bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Cool slightly; spread topping over cake.

Set oven control to broil and/or 550°. Broil cake with top about 3 inches from heat until topping is golden brown, about 3 minutes.

Broiled Topping

Mix ½ cup flaked coconut, ⅓ cup packed brown sugar, ¼ cup chopped nuts, 3 tablespoons margarine or butter, softened, and 2 tablespoons milk.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Use square pan, 9×9×2 inches. Add 2 tablespoons Gold Medal all-purpose flour; increase milk to ⅔ cup.

PINEAPPLE UPSIDE-DOWN CAKE

2 tablespoons margarine or butter
¼ cup packed brown sugar
1 can (8¼ ounces) sliced pineapple, drained
Velvet Crumb Cake (left)

Heat oven to 350°. Heat margarine in square pan, 8×8×2 inches, or round pan, 9×1½ inches, in oven until melted. Sprinkle sugar over margarine. Arrange pineapple on sugar mixture. Decorate with maraschino cherries and walnut halves if desired.

Prepare Velvet Crumb Cake as directed. Pour batter over pineapple. Bake until wooden pick inserted in center comes out clean, 35 to 40 minutes. Immediately invert pan on heatproof plate; leave pan a few minutes.

Apple Upside-down Cake: Substitute 1 large apple, pared and sliced, for the pineapple. Sprinkle 1 tablespoon red cinnamon candies over apple.

Pear Upside-down Cake: Substitute 1 can (29 ounces) pear halves, drained, for the pineapple. Sprinkle 1 tablespoon red cinnamon candies over pears.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Use square pan, 9×9×2 inches. Prepare Velvet Crumb Cake as directed in high altitude directions.

GRAHAM CRACKER CAKE

1 cup finely crushed graham crackers (about 13 squares)
1½ cups Bisquick baking mix
½ cup sugar
1 egg
⅔ cup milk or cold water
2 tablespoons shortening
1 teaspoon vanilla
Graham Cracker Topping (below)
Glaze (below)

Heat oven to 350°. Grease and flour square pan, 8×8×2 inches, or round pan, 9×1½ inches. Reserve ⅓ cup of the crushed graham crackers for the Graham Cracker Topping. Beat remaining ingredients except topping and Glaze in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 4 minutes. Pour into pan. Bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Cool slightly; sprinkle topping over cake.

Set oven control to broil and/or 550°. Broil cake about 3 inches from heat until topping is golden brown, 1 to 2 minutes. Cool slightly; drizzle with Glaze.

Graham Cracker Topping

Cut 3 tablespoons firm margarine or butter into reserved crushed graham crackers, ¼ cup Bisquick baking mix and ¼ cup sugar.

Glaze

Beat ½ cup powdered sugar and 2 to 3 teaspoons milk until smooth and of desired consistency.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Grease and flour square pan, 9×9×2 inches. Stir 2 tablespoons Gold Medal all-purpose flour into baking mix. Increase milk to ¾ cup. Bake 25 to 30 minutes.

BROWN SUGAR-CHIP CAKE

Velvet Crumb Cake (page 71)
½ cup flaked coconut
½ cup miniature marshmallows
⅓ cup chocolate chips
⅓ cup peanut butter chips
⅓ cup chopped pecans

Heat oven to 350°. Grease and flour square pan, 8×8×2 inches, or round pan, 9×1½ inches. Prepare Velvet Crumb Cake as directed except — substitute packed brown sugar for the granulated sugar. Pour batter into pan. Sprinkle with remaining ingredients. Bake until wooden pick inserted in center comes out clean, 30 to 35 minutes.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Grease and flour square pan, 9×9×2 inches. Prepare Velvet Crumb Cake as directed in high altitude directions except — substitute packed brown sugar for the granulated sugar

POUND CAKE

1½ cups Bisquick baking mix
¾ cup sugar
¼ cup Gold Medal all-purpose flour
⅓ cup margarine or butter, softened
1 package (3 ounces) cream cheese, softened
3 eggs
½ teaspoon vanilla
Dash of salt

Heat oven to 350°. Grease bottom only of loaf pan, 9×5×3 inches. Beat all ingredients in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 4 minutes. Spread batter in pan. Bake until wooden pick inserted in center comes out clean, about 55 minutes.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 1¼ cups and sugar to ⅔ cup. Increase flour to ½ cup. Bake 40 to 45 minutes.

CARROT CAKE

2 cups Bisquick baking mix
½ cup packed brown sugar
½ cup chopped nuts
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1½ cups shredded carrots
⅓ cup vegetable oil
3 eggs
Cream Cheese Frosting (below)
¼ cup chopped nuts

Heat oven to 350°. Grease and flour square pan, 9×9×2 inches. Beat all ingredients except Cream Cheese Frosting and ¼ cup nuts on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 2 minutes. Pour into pan. Bake until wooden pick inserted in center comes out clean, about 30 minutes. Cool; frost with Cream Cheese Frosting. Sprinkle with ¼ cup nuts. Refrigerate any remaining cake.

Cream Cheese Frosting

Mix 1 package (3 ounces) cream cheese, softened, 2 cups powdered sugar, 1 tablespoon margarine or butter, softened, and 2 to 3 teaspoons milk until smooth.

Apple Cake: Substitute shredded unpared apple for the carrots.

Zucchini Cake: Substitute shredded unpared zucchini for the carrots.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 1¾ cups; add ¼ cup Gold Medal all-purpose flour.

Carrot Cake

CHOCOLATE-NUT COOKIES

1 cup sugar
½ cup shortening
2 eggs
2 tablespoons water
1 teaspoon vanilla
2 ounces melted unsweetened chocolate (cool)
2 cups Bisquick baking mix
1 cup chopped nuts
Quick Chocolate Frosting (below)
Walnut or pecan halves

Heat oven to 350°. Mix sugar, shortening, eggs, water, vanilla and chocolate. Stir in baking mix and nuts. Drop by rounded teaspoonfuls onto ungreased cookie sheet. Bake until set, about 15 minutes. Cool; frost with frosting. Place walnut half on each. About 4 dozen cookies.

Quick Chocolate Frosting

Mix 1 cup powdered sugar, ¼ cup cocoa and 2 to 3 tablespoons water until smooth and of spreading consistency.

High Altitude Directions (3500 to 6500 feet): Decrease baking mix to 1⅔ cups; add ⅓ cup Gold Medal all-purpose flour.

OATMEAL-RAISIN COOKIES

1 cup packed brown sugar
⅔ cup margarine or butter, softened
½ teaspoon vanilla
2 eggs
2 cups Bisquick baking mix
1½ cups quick-cooking oats
1¼ cups raisins

Heat oven to 350°. Mix brown sugar, margarine, vanilla and eggs. Stir in remaining ingredients. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake until light brown, about 10 minutes. About 4 dozen cookies.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 1¾ cups; add ¼ cup all-purpose flour.

Top to bottom: Chocolate-Nut Cookies, Oatmeal-Raisin Cookies, Almond Sugar Cookies, Crunchy Peanut Butter Cookies

ALMOND SUGAR COOKIES

1¾ cups Bisquick baking mix
½ cup sugar
¼ cup shortening
1 egg
½ teaspoon almond extract
About 30 unblanched almonds

Heat oven to 350°. Mix all ingredients except almonds until stiff dough forms. Work with hands until dough holds together. Shape dough into 1-inch balls. Place about 2 inches apart on greased cookie sheet. Flatten each to ¼-inch thickness with bottom of glass dipped in baking mix. Press almond in center of each cookie. Bake until delicate brown, 12 to 15 minutes. About 2½ dozen cookies.

High Altitude Directions (3500 to 6500 feet): Decrease baking mix to 1½ cups; add ¼ cup Gold Medal all-purpose flour.

CRUNCHY PEANUT BUTTER COOKIES

⅔ cup peanut butter
⅓ cup shortening
½ cup sugar
½ cup honey
1 egg
2½ cups Bisquick baking mix
½ cup chopped peanuts

Mix peanut butter, shortening, sugar, honey and egg. Stir in baking mix and peanuts. Cover and refrigerate 1 hour. Divide dough into halves; shape each half into roll, 1½ inches in diameter. Wrap and refrigerate at least 8 hours.

Heat oven to 400°. Cut rolls into about ¼-inch slices. Place about 1 inch apart on ungreased cookie sheet. Bake until light brown, about 8 minutes. About 6 dozen cookies.

High Altitude Directions (3500 to 6500 feet): Decrease baking mix to 2 cups; add ½ cup Gold Medal all-purpose flour.

DATE BARS

Date Filling (below)
1 *cup packed brown sugar*
½ *cup margarine or butter, softened*
¼ *cup shortening*
2 *cups Bisquick baking mix*
1½ *cups quick-cooking oats*

Prepare Date Filling; cool. Heat oven to 400°. Grease square pan, 9×9×2 inches. Mix brown sugar, margarine and shortening. Mix in baking mix and oats. Press half of the crumbly mixture in pan; spread with filling. Top with remaining crumbly mixture; press gently into filling. Bake until light brown, 25 to 30 minutes. Cut into bars, about 2×1½ inches. 2 dozen cookies.

Date Filling

Mix 1 package (8 ounces) dates, cut up (about 1½ cups), ¾ cup water and 2 tablespoons sugar in saucepan. Cook over low heat, stirring constantly, until thickened, about 5 minutes.

High Altitude Directions (3500 to 6500 feet): Heat oven to 425°. Decrease baking mix to 1¾ cups; add ¼ cup Gold Medal all-purpose flour. Bake about 25 minutes.

GLAZED LEMON SQUARES

1 *cup Bisquick baking mix*
2 *tablespoons powdered sugar*
2 *tablespoons firm margarine or butter*
¾ *cup granulated sugar*
¼ *cup flaked coconut, if desired*
1 *tablespoon Bisquick baking mix*
2 *eggs*
2 *tablespoons lemon juice*
2 *teaspoons grated lemon peel*
Glaze (below)

Heat oven to 350°. Mix 1 cup baking mix and the powdered sugar. Cut in margarine. Press in ungreased square pan, 8×8×2 inches. Bake until light brown, about 10 minutes.

Mix remaining ingredients except Glaze; pour over baked layer. Bake until set, about 25 minutes Loosen edges from sides of pan while warm. Spread with Glaze. Cool completely; cut into about 1-inch squares. 64 cookies.

Glaze

Mix ½ cup powdered sugar and 1 tablespoon lemon juice until smooth.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°.

Date Bars *Glazed Lemon Squares*

GOLDEN CHIP BARS

2 *cups Bisquick baking mix*
1½ *cups packed brown sugar*
3 *eggs*
1 *teaspoon vanilla*
1 *cup semisweet chocolate chips*
1 *cup chopped nuts*
½ *cup flaked coconut*

Heat oven to 350°. Grease and flour rectangular pan, 13×9×2 inches. Mix all ingredients. Spread in pan. Bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Sprinkle with powdered sugar while warm if desired. Cool; cut into bars, about 2×1 inch. 4½ dozen cookies.

Golden Peanut Butter Bars: Omit chocolate chips, nuts and coconut. Add ⅔ cup peanut butter. Before baking, drizzle 3 squares (1 ounce each) semisweet chocolate, melted and cooled, over top; cut through batter to swirl chocolate.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 1½ cups and brown sugar to 1¼ cups; add ½ cup Gold Medal all-purpose flour. Bake about 30 minutes.

PECAN PIE SQUARES

2 *cups Bisquick baking mix*
2 *tablespoons granulated sugar*
¼ *cup firm margarine or butter*
½ *cup packed brown sugar*
1 *cup light corn syrup*
3 *tablespoons margarine or butter, melted*
3 *eggs*
1 *teaspoon vanilla*
1 *cup chopped pecans*

Heat oven to 350°. Mix baking mix and granulated sugar. Cut in margarine until crumbly. Press mixture in ungreased rectangular pan, 13×9×2 inches. Bake until light brown, 10 to 12 minutes; cool.

Mix remaining ingredients; pour over baked layer. Bake until set, about 25 minutes. Loosen edges from sides of pan while warm. Cool completely; cut into about 1½-inch squares. Store cookies in loosely covered container. 4 dozen cookies.

High Altitude Directions (3500 to 6500 feet): Not recommended for use.

Golden Peanut Butter Bars *Pecan Pie Squares*

Oatmeal-Fudge Bars

OATMEAL-FUDGE BARS

2 *cups packed brown sugar*
¾ *cup margarine or butter, softened*
2 *eggs*
2 *teaspoons vanilla*
2½ *cups Bisquick baking mix*
3 *cups quick-cooking oats*
1 *package (12 ounces) semisweet chocolate chips*
1 *cup sweetened condensed milk*
2 *tablespoons margarine or butter*
½ *teaspoon salt*
1 *cup chopped nuts*
2 *teaspoons vanilla*

Heat oven to 350°. Grease jelly roll pan, 15½ × 10½ × 1 inch. Mix sugar, ¾ cup margarine, the eggs and vanilla. Mix in baking mix and oats; reserve.

Heat chips, milk, 2 tablespoons margarine and the salt in 2-quart saucepan over low heat, stirring constantly, until smooth. Stir in nuts and vanilla. Press about ⅔ of the oatmeal mixture in pan with greased hands. Spread chocolate mixture over oatmeal layer. Drop remaining oatmeal mixture by tablespoonfuls onto top. Bake until light brown, about 30 minutes. Cool completely; cut into bars, about 2 × 1 inch. 75 cookies.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease brown sugar to 1¾ cups and baking mix to 2 cups; add ½ cup Gold Medal all-purpose flour. Bake about 25 minutes.

Double-frosted Brownies

DOUBLE-FROSTED BROWNIES

½ *cup Bisquick baking mix*
1 *cup sugar*
2 *squares (1 ounce each) unsweetened chocolate, melted and cooled*
2 *eggs*
2 *tablespoons margarine or butter, softened*
1 *teaspoon vanilla*
Frosting (below)
1½ *squares (1½ ounces) unsweetened chocolate*

Heat oven to 350°. Grease and flour square pan, 8 × 8 × 2 inches. Mix baking mix, sugar, 2 squares chocolate, the eggs, margarine and vanilla until moistened. Spread in pan. Bake until edges pull away from sides of pan, 30 to 35 minutes; cool. Spread Frosting over brownies; refrigerate until firm.

Heat 1½ squares chocolate over low heat until melted; cool slightly. Spread over Frosting. Refrigerate until set. Cut into about 1-inch squares. Refrigerate any remaining cookies. 64 cookies.

Frosting

Mix 2 cups powdered sugar, ¼ cup margarine or butter, softened, 1 tablespoon milk and 1 teaspoon vanilla until smooth and of spreading consistency.

High Altitude Directions (3500 to 6500 feet): Not recommended for use.

Banana-Spice Bars *Snowy Apricot Bars*

BANANA-SPICE BARS

1 *cup mashed ripe bananas (about 2 medium)*
⅔ *cup packed brown sugar*
¼ *cup vegetable oil*
2 *eggs*
2 *cups Bisquick baking mix*
1 *teaspoon pumpkin pie spice*
½ *cup chopped nuts*
Browned Butter Frosting (below)

Heat oven to 350°. Grease rectangular pan, 13×9×2 inches. Beat bananas, brown sugar, oil and eggs in large bowl on medium speed, scraping bowl occasionally, 1 minute. Stir in baking mix, pumpkin pie spice and nuts. Spread in pan. Bake until wooden pick inserted in center comes out clean, about 25 minutes. Cool; frost with Browned Butter Frosting. Cut into bars, about 3×1 inch. 3 dozen cookies.

Browned Butter Frosting

Heat ¼ cup butter over low heat until golden brown; remove from heat. Beat in 2 cups powdered sugar and 1 teaspoon vanilla. Stir in 1 to 2 tablespoons water until smooth.

Applesauce-Spice Bars: Substitute 1 cup applesauce for the bananas.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease brown sugar to ½ cup and baking mix to 1¾ cups; add ¼ cup Gold Medal all-purpose flour.

SNOWY APRICOT BARS

1 *package (6 ounces) dried apricots (1⅓ cups)*
½ *cup firm margarine or butter*
½ *cup granulated sugar*
2½ *cups Bisquick baking mix*
2 *cups packed brown sugar*
4 *eggs, beaten*
⅔ *cup Bisquick baking mix*
1 *teaspoon vanilla*
1 *cup chopped nuts*
Powdered sugar

Place apricots in 2-quart saucepan; add enough water to cover. Heat to boiling; reduce heat. Simmer uncovered 10 minutes; drain. Cool; chop and reserve.

Heat oven to 350°. Cut margarine into granulated sugar and 2½ cups baking mix. Pat in ungreased jelly roll pan, 15½×10½×1 inch. Bake until light brown, about 10 minutes.

Beat brown sugar and eggs. Stir in apricots, ⅔ cup baking mix, the vanilla and nuts. Spread over baked layer. Bake 30 minutes longer. Cool completely; sprinkle with powdered sugar. Cut into bars, about 2×1 inch. 75 cookies.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Reduce second bake time to 20 minutes.

Desserts ~ Pies

Strawberry Shortcakes

STRAWBERRY SHORTCAKES

2 *pints strawberries, sliced*
⅔ *cup sugar*
Shortcakes (page 8)
¾ *cup chilled whipping cream*

Sprinkle strawberries with sugar; let stand 1 hour. Bake Shortcakes. Beat whipping cream in chilled bowl until stiff. Split shortcakes; spoon strawberries between halves and over tops. Top with whipped cream. 6 servings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

FRENCH FRUIT TART WEDGES

(pictured on previous page)

2 *cups Bisquick baking mix*
¼ *cup sugar*
¼ *cup margarine or butter, softened*
1 *package (3 ounces) cream cheese, softened*
⅓ *cup sugar*
1 *teaspoon vanilla*
1 *cup chilled whipping cream*
1 *pint strawberries, cut into halves*
7 *apricots, peeled and cut into halves**
1 *cup blueberries***
½ *cup apple jelly*

Heat oven to 375°. Mix baking mix and ¼ cup sugar. Cut in margarine until crumbly. Press firmly and evenly on bottom and up side of ungreased 12-inch pizza pan or fluted quiche pan. Bake until light brown, 12 to 15 minutes; cool.

Beat cream cheese, ⅓ cup sugar and the vanilla in small bowl on low speed until smooth. Add whipping cream; beat on medium speed until stiff peaks form. Spread over crust to within ¼ inch of edge. Arrange fruits in circles on top. Heat jelly in small saucepan over low heat, stirring constantly, until melted; brush over fruits. Refrigerate at least 2 hours. 12 to 14 servings.

*1 package (16 ounces) frozen unsweetened apricot halves, thawed, or 1 can (16 ounces) unpeeled apricot halves, drained, can be substituted for the fresh apricots.

**1 cup frozen blueberries, thawed and drained, can be substituted for the fresh blueberries.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

Butterscotch-Peach Dessert

BUTTERSCOTCH-PEACH DESSERT

1½ *cups Bisquick baking mix*
½ *cup packed brown sugar*
1 *egg*
½ *cup milk*
2 *tablespoons shortening*
1 *teaspoon vanilla*
1 *package (8 ounces) cream cheese, softened*
¼ *cup milk*
2 *tablespoons granulated sugar, if desired*
1 *can (16 ounces) peach halves, drained*
Chopped nuts
Butterscotch Sauce (right)

Heat oven to 350°. Grease and flour round pan, 9×1½ inches. Beat baking mix, brown sugar, egg, ½ cup milk, the shortening and vanilla in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 4 minutes. Pour into pan. Bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Cool completely (do not remove from pan).

Beat cream cheese, ¼ cup milk and the granulated sugar until smooth; spread over cake. Pat peach halves dry; place halves, cut sides down, in circle on cream cheese mixture. Sprinkle chopped nuts around outer edge of cake. Serve with Butterscotch Sauce. Refrigerate any remaining dessert. 8 to 10 servings.

Butterscotch Sauce

¾ *cup packed brown sugar*
¼ *cup light corn syrup*
2 *tablespoons margarine or butter*
¼ *cup whipping cream*
½ *teaspoon vanilla*

Heat brown sugar, corn syrup and margarine to boiling over low heat, stirring constantly; remove from heat. Stir in cream and vanilla. Cool completely; stir just before serving.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Add 2 tablespoons Gold Medal all-purpose flour to baking mix. Increase milk in cake to ⅔ cup.

Fruit Turnovers

FRUIT TURNOVERS

2⅓ cups Bisquick baking mix
3 tablespoons sugar
3 tablespoons margarine or butter, melted
½ cup milk
1 can (21 ounces) fruit pie filling

Heat oven to 375°. Mix baking mix, sugar, margarine and milk until soft dough forms. Gently smooth dough into ball on lightly floured cloth-covered board. Knead 8 to 10 times. Divide dough into halves. Roll 1 half into rectangle, 12×8 inches; cut into six 4-inch squares. Place squares on ungreased cookie sheet.

Place 1 tablespoon pie filling in corner of each square. Fold opposite corner over. Press edges with floured fork to seal; prick tops. Repeat with remaining half of dough. Bake until brown, 15 to 20 minutes. Heat remaining filling; spoon over warm turnovers. 12 turnovers.

High Altitude Directions (3500 to 6500 feet): Heat oven to 400°. Knead dough on well-floured cloth-covered board.

FRUIT-CARAMEL SHORTCAKES

Shortcakes (page 8)
⅔ cup packed brown sugar
½ cup margarine or butter
2 tablespoons light corn syrup
2 firm medium bananas
1 pint strawberries
Vanilla ice cream

Bake Shortcakes. Heat brown sugar, margarine and corn syrup in 10-inch skillet until melted. Cook over medium-high heat, stirring occasionally, until golden brown, about 3 minutes. Slice fruit into mixture in skillet. Heat through, carefully turning slices to coat.

Split shortcakes; spoon ice cream between halves and warm fruit-caramel sauce over tops. 6 servings.

High Altitude Directions (3500 to 6500 feet): After cooking brown sugar mixture 3 minutes, reduce heat to medium-low.

Luscious Fruit Fluff

LUSCIOUS FRUIT FLUFF

2 *cups Bisquick baking mix*
2 *tablespoons sugar*
¼ *cup firm margarine or butter*
2 *packages (3 ounces each) cream cheese, softened*
1 *cup sugar*
1 *teaspoon vanilla*
2 *cups chilled whipping cream*
2 *cups miniature marshmallows*
4 *cups mixed fresh fruit*

Heat oven to 375°. Mix baking mix and 2 tablespoons sugar. Cut in margarine until crumbly. Press mixture in ungreased square pan, 9×9×2 inches. Bake until light brown, about 15 minutes; cool.

Mix cream cheese, 1 cup sugar and the vanilla. Beat whipping cream in chilled bowl until stiff. Fold whipped cream and marshmallows into cream cheese mixture; spread over crust. Refrigerate at least 8 hours. Cut into squares and top with fruit. 9 servings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

CHERRY CRUNCH

1 *can (21 ounces) cherry pie filling*
1 *can (16½ ounces) pitted dark sweet cherries, drained*
¾ *cup Bisquick baking mix*
½ *cup chopped nuts*
¼ *cup sugar*
½ *teaspoon ground cinnamon*
¼ *cup firm margarine or butter*

Heat oven to 375°. Mix pie filling and cherries in ungreased square baking dish, 8×8×2 inches; spread evenly. Mix baking mix, nuts, sugar and cinnamon. Cut in margarine until crumbly; sprinkle over cherry mixture. Bake until brown, about 35 minutes. Serve with vanilla ice cream if desired. 6 to 8 servings.

Apple Crunch: Substitute 4 cups sliced pared apples (about 4 medium) for both cans of cherries. Add ½ cup packed brown sugar and ½ teaspoon ground nutmeg with the baking mix. Increase cinnamon to 1 teaspoon.

High Altitude Directions (3500 to 6500 feet): Bake in 400° oven.

LEMON-BLUEBERRY CREPES

1 *package (3 ounces) cream cheese, softened*
1½ *cups half-and-half*
1 *tablespoon lemon juice*
1 *package (3¾ ounces) lemon instant pudding and pie filling*
Crepes (page 7)
1 *cup blueberry pie filling*

Beat cheese, half-and-half, lemon juice and pudding and pie filling (dry) on low speed until well blended, about 2 minutes. Refrigerate at least 30 minutes.

Prepare Crepes. Spoon about 2 tablespoons of the pudding mixture onto each crepe; roll up. Top with remaining pudding mixture and garnish with pie filling. 6 servings.

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

BLUEBERRY COBBLER

½ *cup sugar*
1 *tablespoon cornstarch*
4 *cups fresh or frozen (thawed) blueberries*
2 *tablespoons water*
1 *cup Bisquick baking mix*
1 *tablespoon sugar*
¼ *cup milk*
¼ *cup dairy sour cream*

Heat oven to 425°. Grease 1½-quart round casserole. Mix ½ cup sugar and the cornstarch in 2-quart saucepan; stir in blueberries and water. Heat to boiling, stirring constantly. Boil and stir 1 minute. Pour into casserole. Mix remaining ingredients until soft dough forms. Drop dough by 6 spoonfuls onto hot blueberry mixture. Bake until golden brown, about 20 minutes. Serve with cream if desired. 6 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°.

Lemon-Blueberry Crepes

PEACH-CINNAMON WHIRLIGIGS

1 *can (29 ounces) sliced peaches*
2 *tablespoons cornstarch*
1⅓ *cups Bisquick baking mix*
2 *tablespoons sugar*
2 *tablespoons margarine or butter, melted*
⅓ *cup milk*
2 *tablespoons margarine or butter, softened*
¼ *cup sugar*
1 *teaspoon ground cinnamon*

Heat oven to 425°. Mix peaches (with syrup) and cornstarch in saucepan. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Keep hot, stirring occasionally.

Mix baking mix, 2 tablespoons sugar, 2 tablespoons melted margarine and the milk until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on well-floured cloth-covered board. Knead 8 to 10 times. Roll dough into 9-inch square; spread with 2 tablespoons softened margarine. Mix ¼ cup sugar and the cinnamon; sprinkle over square. Roll up; seal well by pinching edge of dough into roll.

Pour peach mixture into square pan, 8×8×2 inches. Cut roll into nine 1-inch slices. Place slices, cut sides up, on hot peach mixture. Bake until brown, 20 to 25 minutes. Serve warm and, if desired, with cream. 9 servings.

Pear-Cinnamon Whirligigs: Substitute 1 can (29 ounces) pears for the peaches; cut pears into quarters.

High Altitude Directions (3500 to 6500 feet): Heat oven to 450°. Add 2 tablespoons Gold Medal all-purpose flour to baking mix. Bake about 20 minutes.

Peach-Cinnamon Whirligigs

Easy Apple Dumplings

EASY APPLE DUMPLINGS

6 *apples, pared and cored*
3 *tablespoons raisins*
3 *tablespoons chopped nuts*
½ *cup water*
½ *cup granulated sugar*
½ *cup packed brown sugar*
2 *teaspoons ground cinnamon*
1 *cup Bisquick baking mix*
1 *tablespoon granulated sugar*
1 *tablespoon margarine, melted*
¼ *cup milk*

Heat oven to 425°. Grease baking dish, 12×7½×2 inches. Arrange apples close together in pan. Mix raisins and nuts; fill each apple. Pour water over apples. Mix ½ cup granulated sugar, the brown sugar and cinnamon; sprinkle over apples. Bake 20 minutes.

Mix remaining ingredients until soft dough forms; beat vigorously 20 strokes. Gently smooth dough into ball on floured cloth-covered board. Knead 8 to 10 times. Roll into rectangle, 11×7 inches; place over hot apples. Cut small crisscross in dough on top of each apple. Bake until brown, 20 to 25 minutes. Spoon sauce over top and serve with ice cream. 6 servings.

High Altitude Directions (3500 to 6500 feet): Not recommended for use.

CHOCOLATE PUDDING CAKE

1½ *cups Bisquick baking mix*
⅓ *cup sugar*
1 *egg*
½ *cup cold water or milk*
2 *squares (1 ounce each) semisweet chocolate, melted and cooled*
2 *tablespoons shortening*
1 *teaspoon vanilla*
1½ *cups water*
⅔ *cup sugar*
1 *package (6 ounces) semisweet chocolate chips*

Heat oven to 350°. Grease and flour square pan, 9×9×2 inches. Beat baking mix, ⅓ cup sugar, the egg, ½ cup water, the chocolate, shortening and vanilla on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 4 minutes. Pour into pan.

Mix 1½ cups water and ⅔ cup sugar in saucepan. Heat to boiling, stirring occasionally; remove from heat. Stir in chocolate chips until melted. Carefully pour over batter. Bake until wooden pick inserted in center comes out clean, 35 to 40 minutes. 9 to 12 servings.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Add 2 tablespoons all-purpose flour to baking mix. Increase cold water to ⅔ cup. Continue as directed except — stir chocolate chips into water-sugar mixture over low heat until melted.

CHOCOLATE TORTE

1½ *cups Bisquick baking mix*
¾ *cup sugar*
⅓ *cup cocoa*
1 *egg*
⅔ *cup milk*
2 *tablespoons shortening*
1 *teaspoon vanilla*
½ *cup cherry or apricot preserves*
Chocolate Cream (below)

Heat oven to 350°. Grease and flour square pan, 8×8×2 inches, or round pan, 9×1½ inches. Beat baking mix, sugar, cocoa, egg, milk, shortening and vanilla in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 4 minutes. Pour into pan. Bake until wooden pick inserted in center comes out clean, about 35 minutes. Cool 10 minutes; remove from pan. Cool completely.

Carefully split cake to make 2 layers. Spread bottom layer with preserves. Spread 1½ cups Chocolate Cream over preserves. Top with second layer. Frost top and sides of cake with remaining Chocolate Cream. Garnish with red candied cherries and sliced almonds if desired. Refrigerate any remaining torte. 8 to 10 servings.

Chocolate Cream

2 *cups chilled whipping cream*
1 *cup powdered sugar*
½ *cup cocoa*
1 *teaspoon vanilla*

Beat all ingredients in chilled bowl until stiff.

Note: Cake can be baked in square pan, 9×9×2 inches, 25 to 30 minutes.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Decrease baking mix to 1¼ cups and sugar to ⅔ cup. Add ¼ cup Gold Medal all-purpose flour. Increase milk to ¾ cup.

Chocolate Torte

ORANGE MALLOW PIE

Pie Shell (page 9)
3 *cups miniature marshmallows*
1 *tablespoon grated orange peel*
¾ *cup orange juice*
2 *tablespoons lemon juice*
1½ *cups chilled whipping cream*

Bake Pie Shell. Cook marshmallows, orange peel and juices over low heat, stirring until melted. Refrigerate until thickened, stirring occasionally.

Beat cream in chilled bowl until stiff. Stir marshmallow mixture; fold into whipped cream. Spread in pie shell. Refrigerate at least 4 hours.

Lemon Mallow Pie: Substitute 1 tablespoon lemon peel for the orange peel and ½ cup water for the ¾ cup orange juice; increase lemon juice to ⅓ cup.

High Altitude Directions (3500 to 6500 feet): Melt marshmallow mixture in double boiler over gently boiling water.

BANANA-SOUR CREAM PIE

Pie Shell (page 9)
2 *large bananas*
1 *cup dairy sour cream*
1 *cup milk*
1 *package (3¾ ounces) vanilla instant pudding and pie filling*
1 *package (10 ounces) frozen raspberries or strawberries, thawed*

Bake Pie Shell. Slice bananas; arrange on bottom of pie shell. Beat sour cream, milk and pudding and pie filling (dry) with hand beater until thickened, about 1 minute. Spread pudding mixture evenly over bananas. Refrigerate at least 2 hours. Garnish each serving with whipped cream if desired. Top with raspberries. (For best results, serve pie same day it is prepared.)

High Altitude Directions (3500 to 6500 feet): No adjustments are necessary.

Orange Mallow Pie

GRASSHOPPER PIE

Chocolate Pie Shell (page 9)
3 *cups miniature marshmallows*
½ *cup milk*
1½ *cups chilled whipping cream*
¼ *cup green crème de menthe*
3 *tablespoons white crème de cacao*
Few drops green food color

Bake Chocolate Pie Shell. Heat marshmallows and milk over low heat, stirring constantly, until marshmallows are melted. Refrigerate until thickened, stirring occasionally.

Beat cream in chilled bowl until stiff. Stir marshmallow mixture; stir in liqueurs. Fold into whipped cream. Fold in food color. Spread in pie shell. Drizzle with chocolate fudge topping if desired. Refrigerate at least 4 hours.

Chocolate Chip Pie: Increase milk to ¾ cup. Omit liqueurs and food color. Fold 2 squares (1 ounce each) semisweet chocolate, grated, and 1 teaspoon vanilla into marshmallow-whipped cream mixture.

High Altitude Directions (3500 to 6500 feet): Melt marshmallows in milk in double boiler over gently boiling water.

IMPOSSIBLE PUMPKIN PIE

¾ *cup sugar*
½ *cup Bisquick baking mix*
2 *tablespoons margarine or butter*
1 *can (13 ounces) evaporated milk*
2 *eggs*
1 *can (16 ounces) pumpkin*
2½ *teaspoons pumpkin pie spice*
2 *teaspoons vanilla*

Heat oven to 350°. Lightly grease pie plate, 10×1½ or 9×1¼ inches. Beat all ingredients until smooth, 1 minute in blender on high speed or 2 minutes with hand beater. Pour into pie plate. Bake until golden brown and knife inserted in center comes out clean, 50 to 55 minutes. Refrigerate any remaining pie.

High Altitude Directions (3500 to 6500 feet): Heat oven to 375°. Bake 45 to 50 minutes.

Grasshopper Pie

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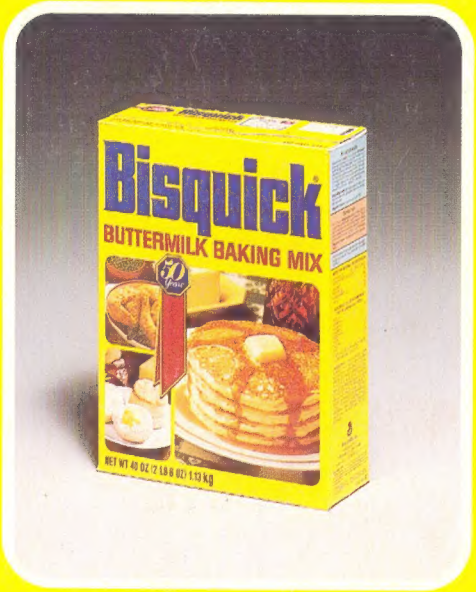

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